
BARON WIDMANN WEISSBURGUNDER



Region: Alto Adige, Italy

Appellation: Alto Adige DOC

Grapes: 100% Weissburgunder (Pinot Bianco/Pinot Blanc)

Farming: Sustainable

Age of vines: Planted between 1992 and 2004

Altitude, Aspect, & Soil Type: 600 M, E Facing, Calcareous gravel with loamy sand

Typical Harvest Time: End of September

Maceration & Fermentation: Controlled low temperature fermentation in acacia wood with selected yeasts

Aging: 9 months in 13 hL acacia barrels, 8 months on the lees

Finishing: Fined with bentonite, filtered, cold stabilized

Production: 3,000 bottles annually

Notes from Oliver:

Andreas Widmann is a producer of very small quantities of excellent wine (in my opinion some of the best made in the Alto Adige). His beautiful old house and cellar are in the old part of the village of Cortaccia; the cellar is under the house, and the scale of it is more like home winemaking than commercial production. His family has made wine here since 1824.

“Pale straw-green. Delicate aromas of green apple, pear and nectarine, with a hint of chamomile for added complexity. Round but juicy with accurate flavors similar to the aromas. Closes long and suave. Baron Widmann almost always makes, every year, one of Alto Adige’s best Weissburgunders.” - Ian D’Agata, Vinous