



ABOUT THE PRODUCER

Paul Huber's vineyards are located in Valle Isarco (Eisacktal), the northernmost wine region of Italy, where winemaking is surrounded by Alpine peaks and dates back to the fifteenth century. This special plot of land stands on slopes and terraces made of moraine deposits of glacial origin, extremely well-suited for the production of whites, especially Kerner and Sylvaner. Paul vinifies the best grapes coming from three different sites called Gall, Gols, and Rigger in order to make wine with character and originality. Gols, close to the Novacella Abbey and surrounding the Maso, is characterized by clay soil which gives body and aroma to his Sylvaner.

Read more – www.griesserhof.it/index_en.php



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic farming practices are utilized but the winery is not certified

TOTAL AREA UNDER VINE

6 Hectares

LOCATION OF VINEYARDS

Varna (Vahrn), Valle di Bressanone, Val Riga

SOIL DETAILS

Clay soil of glacial origin. Sand and gravel are specifically found in the Rigger vineyard

GRAPES

Kerner, Gewurztraminer, Sauvignon, Sylvaner, Gruner Veltliner



IN THE CELLAR

WINEMAKER

Paul Huber

YEAST UTILIZED

Natural yeast, spontaneous fermentation

FILTRATION STABILIZATION

Light filtration and bentonite stabilization if necessary

FERMENTATION & AGING VESSELS

Fermentation and aging in stainless steel for Kerner, for the other whites aging in tonneaux on lees for about 10 months. Malolactic fermentation done.



ADDITIONAL NOTES

WINEMAKING STYLE

Paul looks to tradition and his land to create the best expressions in his wines, he takes as hands off of an approach as possible in order to preserve character and originality.

WINES PRODUCED

Kerner Doc Gall, Sylvaner Doc Gols, Veltliner Doc Rigger, Sauvignon Doc Gols, Gewurztraminer Doc Gols

TOTAL PRODUCTION

Depending on the vintage, roughly 20,000 bottles

