



Pet Nat

funky bubbles

WHERE

630 - 660 m

Gravelly quartz phyllite soils | steep southeast slopes Müller Thurgau grapes from our oldest, pergola terraced vineyard.

Vines' average age: 36 years

HOW

Pet Nat is the abbreviation for Pétillant Naturel - "naturally sparkling" and comes from bottle fermentation. Hand harvest 27th August 2022. Skin maceration for three days. The fermenting must is transferred to bottles where it finishes fermentation. After 6 months, the bottles are disgorged by hand in our cellar à la Volée. Without additives.

WHAT

2022 Pet Nat

White wine frizzante

1,800 bottles

12% vol. | RS 1.6 g/l | Acidity 5.3 g/l



Petra

fresh & juicy

WHERE

630 - 660 m

Gravelly quartz phyllite soils | steep southeastern slopes

Grape varieties: Müller Thurgau (40%), Sylvaner (40%), Riesling (10%), Grüner Veltliner (10%)

Vines' average age: 20 years

HOW

Early hand harvest between 27th - 28th August 2022. Gentle grape pressing. Natural fermentation in stainless steel tanks. Malolactic fermentation allowed. Maturation for 11 months on the fine lees in stainless steel tanks. Total SO2 apprx. 40 mg/l. No fining. Unfiltered. Bottling august 2023.

WHAT

2022 PETRA

Vigneti delle Dolomiti IGT

2,130 bottles

12.5 % vol. | RS 1.4 g/l | Acidity 5.4 g/l



Johanna Grüner Veltliner

elegant & balanced

WHERE

580 - 630 m

Gravelly quartz phyllite soils | steep south-eastern slopes
Grüner Veltliner grapes from our more sheltered vineyards.

Vines' average age: 12 years

HOW

Early hand harvest on 5th & 6th September 2022. Gentle grape pressing. Natural fermentation in neutral oak barrels, 15% with 4-day maceration. Malolactic fermentation allowed. Maturation for 11 months on the fine lees in neutral oak barrels. Total SO₂ apprx. 40 mg/l. No fining. Unfiltered. Bottled in august 2023.

WHAT

2022 Grüner Veltliner JOHANNA

Mitterberg IGT

2,530 bottles

12.5% vol. | RS 1.5 g/l | Acidity 4.7 g/l



Paula Riesling

straight forward & sharp

WHERE

560 – 700 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Riesling grapes from our lowest & highest vineyards.

Vines' average age: 16 years

HOW

Early hand harvest between 12 + 13 September 2022. Gentle grape pressing.

Natural fermentation in neutral oak barrels, 15% with 4-day maceration. Malolactic fermentation allowed. Maturation for 11 months on the fine lees in neutral oak barrels. Total SO₂ appr. 40 mg/l. No fining. Unfiltered. Bottled in august 2023.

WHAT

2022 Riesling Paula

Mitterberg IGT

2,600 bottles

12.5 % vol. | RS 1.1 g/l | Acidity 6.6 g/l

Paula: Be relaxed and observe.



VOGLIA

You desire red?

**Voglia means desire in Italian*

WHERE

550 - 680 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Grape varieties: Rotburger and Pinot Noir

Vines' average age: 20 years

HOW

Hand harvest between September 23th and October 1st. 1/3 maceration carbonique. 2/3 skin maceration contact for 5 days in stainless steel tanks. Further maturation for 10 months in large acacia wood barrels.

Unfined. Unfiltered. Bottled in August 2022.

WHAT

2022 Voglia

Vigneti delle Dolomiti IGT

2,500 bottles

11.5% vol. | RS 1.1 g/l | Acidity 5.6 g/l

Juicy freshness, full of lightness & love of life.

A wine that makes you want MORE with LESS <3

Label: shows our mom Frieda skiing at Alpe di Siusi (IT). This light-footedness and cheerfulness symbolizes the joy of life.



VIEL ANDERS

skin fermented

WHERE

570 – 670 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Grape varieties: Gewürztraminer (70%) & Sylvaner (30%)

Vines' average age: 21 years

HOW

Hand harvest on 30th September 2022. Natural skin-fermentation in stainless steel tanks. Malolactic fermentation. Maturation for 20 months in a large wooden barrel - second usage. No fining. Unfiltered. Bottling august 2024.

WHAT

2022 Viel Anders

Vigneti delle Dolomiti IGT

1,800 bottles

12.5 % vol. | RS 1.5 g/l | Acidity 4.9 g/l

Natural wine from our town **Villanders**