

ANSITZ WALDGRIES

CHRISTIAN PLATTNER



Itos - Pinot Blanc Riserva

The inspiration for this wine comes from the starry sky. After purchasing the vineyard, Christian Plattner noticed that its layout formed an almost flawless hexagon. He discovered the same shape in the Auriga constellation, also known as the Charioteer.

Christian wanted to capture the harmony of this shape in the wine. Auriga has six fixed stars, and Itos, which translates as "uniform" in English, also has six components.

Through ageing in oak, the wine develops ripe, yellow fruit flavours, and the lees contribute to its creaminess. The wine exhibits tension and has a long finish. The delicate acidity and minerality represent the other two stars.

All six components are perfectly balanced, making this wine a truly complex Pinot Blanc.

Winemaker note:

"I only produce Pinot Blanc in Riserva quality.

Extended ageing on the lees and oak ageing give the wine its power and complexity.

I prefer this style for this grape variety."

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Variety 100% Pinot Blanc

vineyards and climate Appiano, Schwarzhaus. Southwest slope at 500m above sea-level, next to the woods of the Laghetti di Monticolo Landscape Protection Area

soils Morainic soils with deposits of limestone and loam

Winemaking 50% careful vinification in tonneaux barrels
50% in stainless steel tanks,
12 months ageing on fine yeast

Serving temperature 12-14° Celsius

Food pairings Flavorsome pasta dishes, grilled tuna, grilled seafood, e.g. octopus or shrimps, light meats

Aging Dark and cool (approx. 12-14°C) with minimum temperature fluctuations

Eye: deep straw yellow

Palate: elegant yet concentrated wine, strong acid structure, full-bodied, full-flavored, salty on the palate, with power and backbone, long finish

Nose: fine stone fruit aromas like ripe pears, Golden Delicious, fruity pineapple and other slightly exotic notes

Nice to know: The label bears the zodiac sign of the Charioteer aka Auriga: The stars mark the corners of the Schwarzhaus vineyard; its shape is almost identical with that of the constellation. With its complexity, ISOS is the counterpart to Waldgries' fruity Sauvignon. Limited yields per hectare (45-50 hl/ha) are rewarded with structure and depth.

