

Sparkling wine Marell brut

PLONER



Varietal composition: 60% Chardonnay and Pinot Bianco and 40% Pinot Nero, vinified in white.

***Traditional bottle fermentation;** 30-36 months ageing on the lees. With a vibrant and bright yellow-green colour and a soft, fine perlage, this sparkling wine makes a striking impression; its elegant fruit flavours are highly fascinating and its finish is long and fine.*

Site: Marleno, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: ca. 1.20 kg per vine

About the wine: Harvest during cool temperatures, temperature-controlled fermentation without SO₂. After 6 months, bottling for second fermentation, ageing on the lees for a minimum of 30 months

Alcohol content: 13.0-13.5% Vol.

Serving temperature: 6°C

Ageing potential: up to 2 years after disgorgement

Sauvignon Exclusiv

PLONER



This Sauvignon Blanc is the expression of premium quality. Its unique notes of elderberry and sweet lime are accompanied by striking aromas of aromatic plants. It is juicy and racy, with a beguiling harmony of flavours that is extremely compelling. A long, enjoyable finish makes it a real pleasure to drink.

Site: Marleno, on a sloping hill (30-40% grade); morning sun exposure

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Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: ca. 1.20 kg per vine

About the wine: Fermentation and consolidation in temperature-controlled wooden-barrels

Alcohol content: 13.5-14.0% Vol.

Serving temperature: 12°C, preferably in large glasses

Ageing potential: 5 years and more

Sauvignon

PLONER



A very fine, elegant white wine with lovely aromas of Mediterranean fruits, grapefruit, lemon peel and subtle notes of Mandarin and oranges. Enjoyable, lively and persistent.

Site: Marlengo, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: reduced yield, ca. 6,000 bottles per ha

Maturation: in stainless steel barrels

Alcohol content: 13.0-14.0% Vol.

Serving temperature: 12°C

Ageing potential: 5 years and more

Riesling

PLONER



The splendid and rich fruit aromas immediately create great expectations: its elegant and balanced acidity lends a juicy crispness, which is complemented by a delicate and elegant zestiness that gives real drinking pleasure. Its lovely length and persistent finish speak to the extraordinary ripeness of the grapes.

Site: Marlengo, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: ca. 1.20 kg per vine

About the wine: Fermentation at low temperature and consolidation in stainless steel tank and large wooden-barrel on the lees

Alcohol content: 13.5-14.0% Vol.

Serving temperature: 12°C

Ageing potential: 5 years and more

Nörder Cuvée blanc

PLONER



*Nörder, a white cuvée, unites grapes ripened at Plonerhof's Nörderhang site: **Sauvignon, Riesling and Pinot Bianco**. Maturation in the large wooden-barrels makes the wine racy, full-bodied and elegant. Its penetrating minerality and fantastic length has inspired many wine experts and laymen alike.*

Site: Marlengo, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: ca. 1.20 kg per vine

About the wine: After fermentation, the 3 varieties are joint in a large wooden-barrel, maturing on their lees and developing a fruity flavour

Alcohol content: 13.5% Vol.

Serving temperature: 12°C

Ageing potential: 5 years and more

Solaris

PLONER



*The new **white wine variety Solaris** is greatly sought after because of its high resistance towards grapevine disease. A quality which makes it ideal for organic farming.*

Site: Annenberg Castle, Val Venosta (at 1,000 m above sea level)

About the wine: A very fruity and spicy white wine with captivating aromas of pine apple, white peach, mountain apple, and fragrant herbs. Solaris is full-bodied and elegant with a highly satisfying finish.

Alcohol content: 13.5-14% Vol.

Serving temperature: 12°C

Ageing potential: 5 years and more

Red Cuvée

PLONER



A remarkable red wine with complex aromas of red fruits and plenty of depth and character. Powerful fruity notes, a good balance between velvety tannin and crisp acidity, and a refreshing stylistic ensure real drinking pleasure.

Site: Marlengo, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: reduced yield, ca. 4,000 bottles per ha

Maturation: in small oak barrels

Alcohol content: 13.0-13.5% Vol.

Serving temperature: 17°C

Ageing potential: 5 years and more

Pinot Nero

PLONER



A fascinating red wine with delicate fruit that offers spicy aromas of wild berries together with subtle toasty undertones. A drinking experience that is both persuasive and unforgettable, accompanied by velvety richness and finesse.

Site: Marlengo, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: reduced yield, ca. 5,000 bottles per ha

Maturation: in small and large oak barrels

Alcohol content: 13.0-14.0% Vol.

Serving temperature: 16°C

Ageing potential: 7 years and more

Pinot Nero Exclusiv Riserva

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Fine bouquet with a subtle hint of roses. Deep and well-balanced flavours of blueberries, ripe cherry and a touch of strawberry. Velvety tannins and a mild yet vivid acidity create a lovely length and persistent finish. A symphony of greatness and elegance – a memorable experience.

Site: Marlengo, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: reduced yield, ca. 4,000 bottles per ha

Maturation: in small and medium-size oak barrels for 24 months and afterwards, for an additional few months after bottling

Alcohol content: 13.0-14.0% Vol.

Serving temperature: 16°C

Ageing potential: 7 years and more

Nobless' Moscato giallo

PLONER



*Fine **dessert wine** made from varieties of the old native Moscato Giallo. Captivating aromas of flower nectar and honey; full-bodied and elegant with a pleasant residual sweetness.*

Site: Marleno, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: very low

About the wine: By drying the grapes on the vines and on the plateau the aromas intensify; a slow and long fermentation complete this wonderful dessert wine

Alcohol content: 11.0-12.0% Vol.

Serving temperature: 10°C

Ageing potential: 5 years and more

Rosea Moscato rosa

PLONER



*Fine **dessert wine** made from varieties of the old, local Moscato Rosa. Captivating aromas of roses; mouth-filling and velvety; intense flavours with a noble and subtle residual sweetness.*

Site: Marleno, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: very low

About the wine: By drying the grapes on the vines and on the plateau the aromas intensify; a slow and long fermentation complete this wonderful dessert wine

Alcohol content: 10.0-11.0% Vol.

Serving temperature: 10°C

Ageing potential: 5 years and more