

Secco NV

vineyard name: Altenberg,
Lehmgrube, Gmärk, Goldberg
grape: at least 85% Pinot Noir
elevation: 510 feet / 155 m
exposure: South, South-West
average age of wines: 16 years

the vineyard:

flatter and lower sites of
Altenberg, Gmärk, Lehmgrube,
4.500 vines per ha, 7.000 kg per
ha, partially hand picked

wine production:

methode saignée, Still wine fermented
with cultural yeasts in stainless steel tank,
CO₂ subsequently injected, filtered,
bottled under pressure

alcoholic content: 12% abv

total acidity: 6,7 g/l

residual sugar: 18 g/l

potential: immediate drinking

tasting notes: The fragrance is
reminiscent of strawberries, and the palate
is refreshing with a very elegant bead.
Fruity and delicate, the wine's acidity is
well integrated and the finish harmonious.

food paring: desserts, aperitif

Ideal temperature to drink:

46°F – 50°F / 8°C – 10°C



Leo Hillinger GmbH

www.leo-hillinger.com

size: 250 acres, organic certified

region: Burgenland / Leithaberg

climate: Pannonian climate

soil: Mixture of loam, loess, sandy, gravel, black
earth, schist, slate

EAN: 9008674812005

12 bl/cs layer: 11 cases pallet: 44 cases