

**PROVENIENCE**

Renon (South Tyrol)

**CUVÉE BLEND**

Chardonnay, Pinot Blanc and Assyrtico

**WINE-MAKING**

Barriques

**HARVEST**

2014

**STORAGE TIME**

7 years

**AGING POTENTIAL**

10 years after the Disgorging

**IDEAL SERVICE TEMPERATURE**

6 - 8 °C

**FIRST IMPRESSION**

The making of the Cuvée Dolomytos is undisclosed. From the first fermentation until the delivery it stayed on it's own yeast. For one more year the ARUNDA Phineas was aging in barriques. It emerged a high sophisticated wine with enormous structure and concentration.

**GASTRONOMIC RECOMMENDATION**

It's the strongest of the Arunda collection and requests strong dishes. Red and white meat, as well as game birds ( pheasant, partridge, wild duck) fit well. Even better combined if added a sweet note to it (fruits, dry fruits)

**ANALYTICAL DATA**

Alcohol	13 % vol
Total acidity	5,5 gr/l
Dry extract	18,0 gr/l
Dosage	4,0 g/l

