HB Wine Merchants presents wines from: **Peter Zemmer**



ITALY

Chardonnay
BUCHHOLZ

DOC Alto Adige



Brand Highlights

- Third generation wine-making family
- State-of-the-art solar-powered winery to take advantage of the region's 300+ days of sunshine each year
- Sourced from the valley slopes above Salorno from dolomite sedimentary rock at 1,300-2,600 feet of elevation

The Estate

Since the establishment of this family business in 1928 the winery Peter Zemmer has been producing top-quality wines on the finest vineyards in and around Cortina s.s.d.v. in Alto Adige - South Tyrol. Peter Zemmer's extensive experience, detailed and innovative knowledge together with the perfect natural environment guarantees top quality and character of the wines. The expressive character of the wines is formed in the vineyard. Intensive nurturing of the grapevines as well as careful selection are the essential prerequisites for the authentic wines. Peter Zemmer believes the production of natural wines that accurately reflect their terroir are of utmost importance. The latest zoning of vineyard sites relies on a selection of areas with soil and climatic diversity ideally suited to the varietal and in this case it is the Buchholz zone and the Chardonnay grape.

Wine Making

The Buchholz zone is named after valley slopes above Salorno that date back to 1858 defined in historical cartography of the cadaster. Here the Chardonnay fruit achieves a perfect level of ripeness and due to a combination of elevation with lower temperatures (-6°C) than the valley floor. The hand harvested grapes are brought to the winery in small bins where they are destemmed and gently crushed. After a cold soak on the skins, the juice is moved to a stainless temperature controlled vat where it clarifies naturally before being placed in a 1,000 liter Fodor. This large, old wood barrel is the perfect place for the wine to ferment at a cool 66°F temperature to preserve the fruit and minerality along with the tropical notes of ripe banana and pineapple while not imparting wood.

Tasting Notes

Fragrant minerality meets rich fruits of acacia, lime blossom and yellow plum with an White Burgundy elegance and structure.

Press

- 2024 Vintage **92 Points**—James Suckling
- 2024 Vintage **91 Points**—Wine Spectator
- 2023 Vintage **94 Points**—Wine Enthusiast [CELLAR SELECTION]
- 2023 Vintage **92 Points**—James Suckling
- 2023 Vintage **91 Points**—Wine Spectator

Product Specifications

- Pack: 750mL/6 [Cork]
- UPC: 8 75734 00738 6
- SCC: 1 08 75734 00738 3
- Case: 13.4" x 9.9" x 6.8"