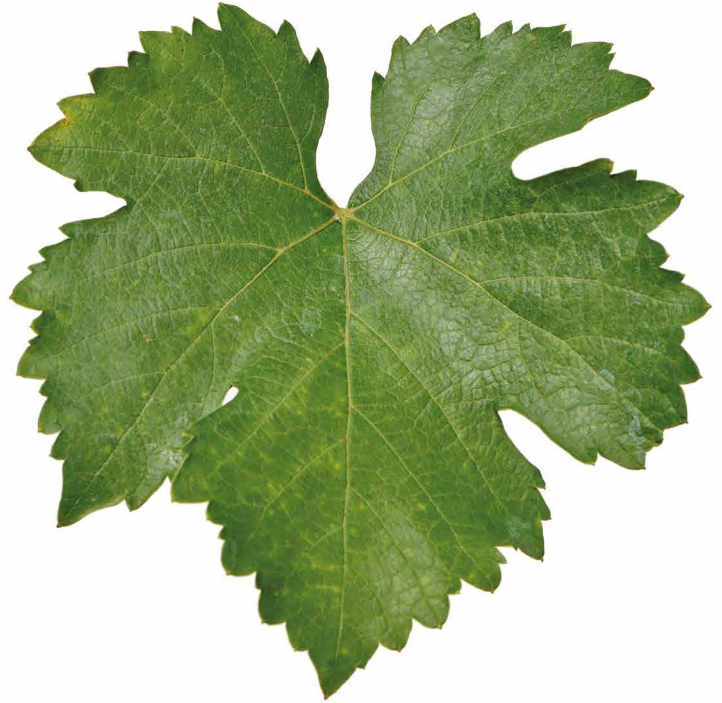


# Green Veltliner



## Origin

This variety is closely connected with its land of origin, Austria. Green Veltliner is an old variety that originated from a cross between Traminer and another variety that still remains unknown today (allegedly Green Muscat from Burgenland). In Alto Adige, it has been known since 1880 in the Isarco Valley.

## Distribution

Green Veltliner is cultivated throughout Europe on 19,000 hectares (46,950 acres). The central role in cultivation is played by Austria (14,400 hectares/35,583 acres), followed by the Czech Republic (2,200 hectares/5,400 acres), Hungary (2,000 hectares /4,942 acres), and Slovakia. In Italy, the variety is only represented in Alto Adige, with an area of cultivation of 27 hectares (67 acres), which are located exclusively in the Isarco Valley. Starting from the late 1990s, the variety displaced the so-called Early Red Veltliner, which had been cultivated in the postwar period on around 10 hectares (25 acres).

## Vines

This variety has large, loose, shouldered bunches. The thick-skinned berries are relatively large and of a greenish-yellow color with brown spots. The preferred locations lie between 500 and 650 meters (1,650 and 2,150 feet) above sea level. Within that context, warm locations are advantageous because of the late maturity.

## Wine

The characteristic aromas for this variety are green apples, grapefruit, dill, and peppery-spicy tones. In order to obtain wines with a medium structure, a strict regulation of the yield is necessary. Even if it is only the designation “Veltliner” that appears on the label of Alto Adige wines, this always consists of Green Veltliner.