

Dornach | "4"

Salerno, Italy



The Story: In 2008, Patrick and Karoline Uccelli began converting Patrick's family's tiny vineyards to organic farming and are now Demeter Certified Biodynamic. They farm 2ha of vines and produce about 10,000 bottles of wine in the best years. They started with a focus on Pinot Bianco, Gewurztraminer, and Pinot Nero but are adding new plantings of PIWI grapes every year. Production on the wines runs from around 600-3000 bottles with #1 and #2 being the largest in number. In the winery you will find steel, Botti, and a few tonneaux, but no new wood. They believe in very minimal intervention in the cellar and focus their attention on the quality of the fruit they bring in. All of the wines are strikingly good and the most common characteristic is purity of fruit.

Vineyard: "The biodynamic agriculture is much more than one agriculture technique. For us it represents a developing process, which passes from the vineyards, to the vegetable gardens, to the animals before arriving at us." - Patrick Uccelli. [Click here to learn more.](#)

Vinification: Fermented in Tonneaux.

Ageing: Aged in old and neutral Tonneaux.

Everything else you want to know about this wine: PIWI is a German abbreviation and stands for fungus resistant grape varieties. PIWI is the only way to use no chemicals. This also decreases soil pollution by not having to use a tractor as much .

Varietal: 40% Prior (PIWI),
30% Regent (PIWI), 30% Merlot

Region: Alto Adige

Winemaker: Patrick
Uccelli

Vines Age: 100+ years

Farming: Demeter Certified

Soil: Granite, porous stones,
alluvial deposits

Le Storie
Wines