

Weissburgunder Sekt 2018

DOC, Riserva ↵

Origin: Italy, South Tyrol, Überetsch, Eppan
Quality grade: DOC
Site: Eppan Berg Platten
Normal Riserva
Classification:
Site Type: hilly land
Varietal: Weißburgunder 95 % | 10 - 15 years
Pinot Meunier 2 % | 3 years
Chardonnay 3 % | 3 years
Geographical
Orientation: east
Sea Level: 600 m
Soil: humus | medium | top soil
limestone | large | top soil
muren fan | large | sub soil



Weather / Climate

Climate: alpin

Cellar

Fermentation: spontaneous

Spontaneous with no

Pied de Cuve:

Sulfur Added: must

Whole Grape yes | Weißburgunder

Pressing:

Press: pneumatic | first press | Weißburgunder

Filter: unfiltered

Riddling: manual

Sulfur Added: yes

Maturing: tonneau | 225 L | more than 2 years | 9 month(s)

Data

Wine Type:	Sparkling wine white dry
Alcohol:	12.5 %
Residual Sugar:	0.5 g/l
Acid:	10.9 g/l
PH Value:	3.23
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high (18 years)
Optimum Drinking Year:	2022 - 2031