

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 4000 - 5000 plants/ha 8000 liter/ha Pinot Meunier 2 % 3 years Chardonnay 3 % 3 years east
Geographical	
Orientation:	
Sea Level:	600 m
Soil:	humus medium top soil limestone large top soil muren fan large sub soil



Weather / Climate

Climate:	alpin
Average Hours of Sun per Vintage:	1800 hours
Average Rainfall Per Vintage:	800 - 1000 mm

Cellar

Malolactic Fermentation:	yes
Spontaneous with Pied de Cuve:	no
Sulfur Added:	must
Whole Grape Pressing:	yes Weißburgunder

Press: pneumatic | first press | Weißburgunder
Fermentation: spontaneous
tonneau | used barrel | 14 day(s) | 17 - 20 °C
bottle
Filter: unfiltered
Riddling: manual
Sulfur Added: yes
Maturing: tonneau | 225 L | more than 2 years | 9
month(s)
Time on the Fine 5 month(s)
Yeast:
Data
Wine Type: Sparkling wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 0.5 g/l
Acid: 10.9 g/l
Free Sulfur: 8 mg
PH Value: 3.23
Allergens: sulfites
Drinking 8 - 10 °C
Temperature:
Aging Potential: high (18 years)
Optimum Drinking 2022 - 2031
Year: