

Weissburgunder Sekt 2018



Origin:	Italy, South Tyrol, Überetsch, Eppan
Quality grade:	DOC
Site:	Eppan Berg Platten
Normal Classification:	Riserva
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
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
Average Hours of Sun per	1800 hours
Vintage:	
Average Rainfall Per	800 - 1000 mm
Vintage:	

Cellar

Malolactic Fermentation:	yes
Spontaneous with Pied de	no
Cuve:	
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 Yeast: 5 month(s)

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 Temperature: 8 - 10 °C

Aging Potential: high (18 years)

Optimum Drinking Year: 2022 - 2031