



Origin: Italy, South Tyrol, Meran, Tschermers
Quality grade: Vino Spumante di Qualità
Site: Möranenboden
Site Type: hilly land, hillside
Varietal: Blauburgunder 33 %
 Chardonnay 33 %
 Weißburgunder 33 %

Geographical Orientation: south east, south, south west
Sea Level: 292 - 700 m
Soil: moraine deposits
 granite

Vineyard Site:
 This morainic soils are a mixture of sand, clay, rock fragments, and minerals.

Cellar

Our first traditional method sparkling wine brings together the noble grape varieties Pinot Noir, Pinot Blanc and Chardonnay in an exceptional cuvée. The early-harvested grapes are gently pressed and, after fermentation, matured for six months in used barriques. This is followed by the second fermentation in the bottle. Only after five years on the lees is this remarkable sparkling wine disgorged, refined, and finally presented as our latest creation, carefully named and labeled.

Harvest: handpicked | beginning/august - beginning/ september
Fermentation: spontaneous
 stainless steel barrel | 1 - 2 week(s) | 100 %
 bottle | 60 month(s) | 100 %
Riddling: manual
Maturing: 100 % | barrique | 225 - 228 L | 5 - 6 month(s)
Time on the Fine: 5 - 6 month(s)
Yeast:
Bottling: natural cork | 375 bottles | Lot Number: LS19

Data

Wine Type: Sparkling wine | white | brut
Alcohol: 12.5 %
Residual Sugar: 8 g/l
Drinking Temperature: 9 - 11 °C
Aging Potential: medium

Wine Description

It impresses with its profound structure and fine, elegant perlage. Notes of citrus and brioche lend it a distinctive character, inviting you to discover far more than it reveals at first glance.

Winery

For over 30 years, the Kränzelhof in Tschermers has been producing wine on-site and also offers a garden to visit, featuring rotating art exhibitions and culinary experiences at the Miil and Essbar restaurants.