



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.

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

Vineyard

Vineyard Site:

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

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

Harvest and Maturing

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 Yeast: 5 - 6 month(s)

Bottling:

natural cork | 375 bottles | Lot Number: LS19

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.