



Origin:	Italy, South Tyrol, Meran, Tscherms
Quality grade:	DOC Südtirol Alto Adige
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Weißburgunder 100 % single guyot 6250 - 7700 plants/ha
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

Pinot Blanc – classic, authentic, traditional

For over 100 years, outstanding Pinot varieties have flourished at Kränzelhof – ideal conditions for this noble grape. The vinification process is precise and gentle: selective hand-harvesting, whole-cluster pressing, and partial cold maceration to extract aromas and phenolics from the skins, enhancing complexity and structure. About 50% of the wine undergoes fermentation on the skins. Aged for 12 months on the fine lees in used barriques.

Harvest:	handpicked middle/august - middle/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic	partly
Fermentation:	
Whole Grape Pressing:	yes Weißburgunder
Mazeration:	destemmed and squashed 16 hour(s) cold
Mash Fermentation:	Weißburgunder squashed Stems: 0 % stainless steel tank 10 - 16 day(s) 50 % Mash Fermentation Stop: By cooling and SO ₂
Fermentation Process:	manual punch down
Filter:	unfiltered
Maturing:	30 % oak barrel 225 - 500 L used barrel 16 - 17 month(s) Weißburgunder
Time on the Full Yeast:	Weißburgunder
Time on the Fine Yeast:	16 - 17 month(s) Weißburgunder
Bottling:	screw cap 3000 bottles Lot Number: L7

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
PH Value:	3.61
Residual Sugar:	< 1 g/l

Acid:	4.5 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high
Optimum Drinking Year:	2024 - 2032

Awards

Gambero Rosso:	2 glasses
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Product Codes

Prüfnummer:	L7
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Wine Description

Pale straw yellow with subtle green reflections, scent of apple, peach and cherry blossom. Fresh, delicate fruit on the palate, lively, stimulating, easy to drink. A friend for every occasion.

Food Pairing

Fits with light summer dishes, freshwater fish, asparagus dishes, risottos and pasta dishes, or a vegan pumpkin chutney with pomegranate and maple syrup.

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.