



Origin:	Italy, South Tyrol, Meran, Tscherms
Quality grade:	DOC Südtirol Alto Adige
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Vernatsch 100 % 10 - 15 years single guyot 7000 - 8500 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

Vernatsch „Baslan“ – Charaktervoller Klassiker neu gedacht

Careful, repeated handpicking. Maceration partly with stems, refinement for 7 months in wooden barrels on the lees.

Harvest:	handpicked end/september - middle/october
Grape Sorting:	manual
Malolactic	yes
Fermentation:	
Fermentation:	spontaneous Vernatsch stainless steel tank 2 - 4 week(s) 100 %
Maturing:	100 % oak barrel 225 - 500 L used barrel 6 - 7 month(s) Vernatsch Batonnage: 1 time per month
Time on the Fine Yeast:	8 month(s) Vernatsch
Bottling:	screw cap middle/april 1500-2000 bottles Lot Number: L5

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high
Optimum Drinking	2024 - 2039
Year:	

Wine Description

Cherry red with lightening edges, a scent of raspberry, cherry, spices, fresh hay and almond blossom. Roasted almonds on the palate, spicy, fruity. Long, powerful finish, velvety tannins. An exceptional representative of its variety in many respects.

Food Pairing

Goes well with Vitello Tonnato, pasta dishes also with fish and cheese, slightly chilled with tuna and of course with bacon or with a chard roulade with buckwheat filling and a fine paprika sauce.

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.