



Origin:	Italy, South Tyrol, Meran, Tscherms
Quality grade:	Vino da tavola
Site:	Möranenboden
Site Type:	hilly land, hillside
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

Corona – The “Northern Crown”, a striking constellation

The foundation of this wine is a cuvée of various aromatic white grape varieties, harvested at different times – including a portion picked late, at full ripeness. After harvest, a cold maceration is followed by skin fermentation of about 30% of the grapes. This process often preserves a natural residual sweetness. The precise blend of grape varieties remains the secret of our cellar master.

Harvest:	handpicked end/august - middle/november
Grape Sorting:	manual
Malolactic	partly
Fermentation:	
Fermentation:	spontaneous stainless steel tank 1 - 3 week(s) temperature control: yes 100 %
Maturing:	20 % oak barrel used barrel
Bottling:	screw cap beginning/may 2024 4000-5000 bottles Lot Number: LC2023

Data

Wine Type:	Still wine white semidry
Alcohol:	12 %
Residual Sugar:	14.3 g/l
Acid:	4.36 g/l
PH Value:	3.73
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Aging Potential:	high
Optimum Drinking	2024 - 2039
Year:	

Awards

Wine Description

Ein geheimnisvoller Wein, den wir nun schon seit 17 Jahren kreieren. Die Basis bildet ein Cuvée aus 5 verschiedenen vollreifen und spät gelesenen Weißweinsorten, daher feinherber Geschmack. Die Rebsorten sind ein Geheimnis des Kellermeisters.

Tasting Notes

Funkelndes, helles Goldgelb, ein Füllhorn von Aromen: Rosenduft, Jasminblüten, Holunder, Birne, Mango. Feinherb im Geschmack, am Gaumen fruchtig, elegant, trinkfreudig, sehr langer Abgang. Ein wunderbarer Aperitif.

Food Pairing

Passt zu asiatisch inspirierten Gerichten, zu scharfen Speisen, Meeresfischen, Wild und Käse sowie zu sommerlichen Salaten oder zu einem veganen Quisir - Kisir aus Quinoa mit Datteln.

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.