



Origin:	Italy, South Tyrol, Meran, Tschermes
Quality grade:	DOC Südtirol Alto Adige
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Weißburgunder 100 % 10 - 25 years single guyot
Geographical Orientation:	6250 - 7700 plants/ha 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 Fermentation:	partly
Whole Grape Pressing:	partly Weißburgunder
Mazeration:	completely destemmed cold
Mash Fermentation:	Weißburgunder destemmed and squashed Stems: 0 % stainless steel tank 70 %
Fermentation Process:	manual punch down
Filter:	unfiltered
Maturing:	oak barrel 225 - 500 L used barrel 17 month(s) Weißburgunder Batonnage: 1 time per month
Time on the Fine Yeast:	17 month(s) Weißburgunder

Bottling: screw cap | middle/may 2025 | 3100 bottles |
Lot Number: L7

Data

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Residual Sugar: 1.1 g/l
Acid: 4.62 g/l
Certificates: organic
Allergens: sulfites
Drinking Temperature: 8 - 10 °C
Aging Potential: high
Optimum Drinking Year: 2025 - 2033

Awards

Guida Bio: 4 foglie

Product Codes

Prüfnummer: L7

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.