



Origin:	Italy, South Tyrol, Meran, Tscherms
Quality grade:	DOC Südtirol Alto Adige
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Weißburgunder 100 %   10 - 25 years   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:	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

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Guida Bio:	4 foglie
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## Product Codes

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Prüfnummer:	L7
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## Wine Description

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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

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

## Winery

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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.