



Origin:	Italy, South Tyrol, Meran, Tschermers
Quality grade:	Vino da tavola
Site:	Möranenboden
Site Type:	hilly land, hillside
Geographical	south east, south, south west
Orientation:	
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, die "nördliche Krone", markantes Sternbild**

Corona means "northern crown", and we've been creating it for 20 years now. Its foundation is a cuvée of various fully ripe white grape varieties, with fermentation stopped early to preserve the delicately off-dry character. The grape varieties remain the winemaker's secret.

Harvest:	handpicked end/august - end/october
Grape Sorting:	manual
Malolactic	partly
Fermentation:	
Mazeration:	15 °C cold
Mash Fermentation:	destemmed and squashed 30 %
Fermentation:	spontaneous stainless steel tank 100 %
Maturing:	20 % oak barrel used barrel Batonnage: 1 time per week
Bottling:	screw cap beginning/may 2025 4000 bottles Lot Number: LC2024

Data

Wine Type:	Still wine white semidry
Alcohol:	12.5 %
Acid:	4.83 g/l
Residual Sugar:	8 g/l
PH Value:	3.67
Certificates:	organic
Allergens:	sulfites
Drinking	6 - 8 °C
Temperature:	
Aging Potential:	high

Optimum Drinking

2025 - 2040

Year:

Wine Description

Sparkling, bright golden yellow; a cornucopia of aromas: jasmine blossom, marjoram, elderberry, lychee and mango. On the palate delicately off-dry, floral, soft, elegant and mineral, with a very long finish.

Tasting Notes

Sparkling, pale golden yellow; a cornucopia of aromas: jasmine blossom, marjoram, elderberry, lychee. Delicately off-dry on the palate, floral, elegant, and mineral, with a very long finish.

Food Pairing

A perfect aperitif wine and an ideal match for Asian-inspired dishes, spicy foods, seafood, game, and cheese, as well as summer salads or a vegan Quisir - quinoa kisir with dates.

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.