



<b>Origin:</b>	Italy, South Tyrol, Meran, Tschermers
<b>Quality grade:</b>	Vino da tavola
<b>Site:</b>	Möranenboden
<b>Site Type:</b>	hilly land, hillside
<b>Varietal:</b>	Pinot Noir 20 %   10 - 20 years   single guyot 8000 - 8550 plants/ha Weißburgunder 40 %   10 - 15 years   single guyot 8000 - 8550 plants/ha Chardonnay 40 %   7 - 15 years   single guyot 8000 - 8550 plants/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	292 - 700 m
<b>Soil:</b>	moraine deposits granite

### Vineyard Site:

This morainic soils are a mixture of sand, clay, rock fragments, and minerals.

## Cellar

### A debut in the glass.

Our very first Kränzelhof sparkling wine! The base wine, made from Pinot Blanc, Chardonnay and Pinot Noir grapes, was harvested early to preserve freshness and lively acidity. It then matured for around seven months in used barrique barrels, gaining additional depth and complexity. The delicate interplay of fruity and floral notes leaves you eager for the next sip.

<b>Harvest:</b>	handpicked   middle/august - middle/ september
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous stainless steel tank   temperature control: yes   18 °C   100 %
<b>Maturing:</b>	oak barrel   225 - 500 L   used barrel   7 month(s) Batonnage: 1 time per week
<b>Time on the Fine Yeast:</b>	7 month(s)
<b>Bottling:</b>	natural cork   end/october 2024   2600 bottles   Lot Number: LS23

## Data

**Wine Type:** Sparkling wine | white | brut

<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	8 g/l
<b>Acid:</b>	8.1 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	4 - 6 °C
<b>Aging Potential:</b>	medium

## Wine Description

Brilliant lemon-yellow with olive-green reflections and a fine-grained perlage. An enticing aroma of fresh fruits such as yellow apple, pear, grapefruit, and white peach. Subtle notes of brioche, acacia blossom, and elderflower. On the palate, the fruity and floral notes are well-balanced, accompanied by fresh and lively acidity.

## Food Pairing

A sparkling companion to light fish dishes or simply as an aperitif all summer long. Also ideal with canapés, bruschetta, fritto misto, burrata with dried tomatoes, and vegetable risotto.

## 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.