



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

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.

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

Data

Wine Type:	Sparkling wine white brut
Alcohol:	12.5 %
Residual Sugar:	8 g/l
Acid:	8.1 g/l
Allergens:	sulfites
Drinking Temperature:	4 - 6 °C
Aging Potential:	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.