LiV Spumante Rosato Brut 2025

Vino Spumante di Qualità

LOACKER
WEINGUT

Wine Description

Freshness, Fruit, and Fine Effervescence! Even the sight of its vibrant coral-pink color builds anticipation. On the nose, a charming interplay of freshly picked, crisp raspberries and delicate, perfectly ripe wild strawberries unfolds – cool, precise, and wonderfully juicy. The fine, seamlessly integrated perlage dances alongside a beautifully balanced acidity, creating an engaging and lively mouthfeel. A fruit-driven, vibrant finish leaves you longing for the next sip. A young, innovative interpretation of Vernatsch!

Wine Type:	Sparkling wine | rose | brut
Alcohol:	12.5 %
Acid:	6.8 g/l
Residual Sugar:	6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Aging Potential:	3 years
Optimum Drinking Year:	2026 - 2029

Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	Vino Spumante di Qualità
Site:	St. Justina Schwarhof "Zypresse" (2013), St. Justina Kohlerhof (1965), St. Justina Kohlerhof "Greal" (1967)
Varietal	Vernatsch 100 % | 55 years 5000 plants/ha | 8000 liter/ha
Geografical Orientation:	south east, south, south west, west
Sea Level:	390 - 470 m
Soil	moraine deposits | large | top soil sand | medium | top soil loam | medium | top soil Porphyr | large | sub soil

Weather / Climate

Climate:	alpin, mediteranian

Harvest and Maturing

Harvest	handpicked | beginning/september
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	no
Whole Grape Pressing	yes
Press	pneumetic
Filter	layer filtration | sterile
Maturing	stainless steel tank | 6 month(s)
Bottling	natural cork | middle/july 2026

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Curiosity

LiV is the elegant, sparkling reinterpretation of South Tyrol's signature historic grape variety, **Vernatsch**. Crafted as a **Spumante Rosato Brut**, it seamlessly fuses biodynamic viticulture with refreshing lightness. The name represents the **ultimate harmony of Life, Inspiration, and Vernatsch** — signed by the pioneering spirit of Loacker Winery. **Live. Inspire. Vernatsch.**

Food Pairing

Thanks to its fresh juiciness, delicate berry notes, and fine, persistent bead, this Rosé serves as an excellent aperitif and a versatile partner for light Mediterranean cuisine. It pairs beautifully with classic Prosciutto e Melone, where its seamlessly integrated acidity perfectly balances the sweetness of the melon and the savory richness of the ham. It shines equally alongside creamy Mozzarella di Bufala with sun-ripened tomatoes, as well as clean, effortless summer dishes like spaghetti with fresh tomato sauce and basil.

Vintage 2025

Fresh, structured, fruity-aromatic white wines and deep, richly coloured reds with good ageing potential: If the experts are to be believed, there is every reason to look forward to the 2025 vintage of Alto Adige wines. It is said to be an exciting vintage, though one that required strong nerves, precise manual work and a great deal of experience during the harvest. The distinctive characteristics of the 2025 vintage are due to a mild spring, which led to very rapid growth. Flowering also progressed rapidly at medium and higher altitudes, which was likely to affect the timing and duration of the harvest. However, before that, a sunny June and a July with well-distributed rainfall ensured that the grapes ripened under favourable conditions. (Cons. Alto Adige Wine)

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