



## Wine Description

The Secco is a semi-sparkling wine of exclusively Zweigelt grapes from the site „woad“ which is a clay-marl-soil. The vines are 15 years old, the vineyard is oriented toward east and extend about 0,9 ha. We have cold winters in Kamptal (until minus 15-20°degrees) and hot summers (up to 38°C). During the hot summer days, the nights cool down which brings fruitiness into the wines. The grapes were picked up by hand, destemmed and immediately pressed after harvest. So it has a light colour with only a haze of pink. The fermentation is always spontaneously in steel tanks. After 9 month storage in another steel tank carbon dioxide was added and bottled by 2,5 atmosphere of pressure (bar). The result is a light, refreshing, uncomplicated semi-sparkling wine which is suitable as aperitif or for events and parties.

<b>Wine Type:</b>	Semi-sparkling wine   rose   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	11 g/l
<b>Acid:</b>	6 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C

## Vineyard

<b>Varietal:</b>	Zweigelt
<b>Soil:</b>	clay marl

## Harvest and Maturing

<b>Maturing:</b>	steel tank
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