



KETTMEIR

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Grande Cuvèe V.S.Q.P.R.D. Alto Adige Pinot Bianco

VARIETY:	Pinot Bianco 100%
PRODUCTION ZONE:	Slopes of medium/high altitude in Caldaro.
POSITION AND ALTITUDE:	South-east; 500-700 metres above sea level
TYPE OF SOIL:	Largely loose base, limestone, good clay content and normal amounts of organic matter.
TRAINING SYSTEM:	Pergola and espalier
PLANTING DENSITY:	3.000-3.500 vines per hectare for pergola; 5.000-6.000 vines per hectare for espalier
HARVEST TIME:	End of September, beginning of October.
ALCOHOL VOLUME:	12,50 %
SERVING TEMPERATURE:	12,5°C
RECOMMENDED GLASS:	Medium tulip wine glass with a narrow mouth
AGEING POTENTIAL:	2 years

TECHNICAL PROFILE

White vinification with light pressing of the grapes and fermentation at a controlled temperature of 16-18°C. Ageing in stainless steel on the yeasts from the first fermentation until spring. In the spring following the harvest, saccharose (approx. 24 g/l) and cultured yeasts are added to the base wine, which is refermented in autoclaves at a controlled temperature of 11-12°C. After the second fermentation, the wine ages on the yeasts for a minimum of 9 months according to the Charmat Method before being bottled and released on the market.

ORGANOLEPTIC PROFILE

Pale straw-yellow; fine, lingering perlage; fresh, fruity, slightly aromatic nose with balanced notes of yeast. Dry, full, lively palate with good length.

SERVING SUGGESTIONS

Ideal as an aperitif but its structure makes it a good accompaniment to a meal based on fish and white meat dishes; excellent with fried food.

Pinot Bianco Grand Cuvèe

