

“1919” Riserva Extra Brut

Alto Adige DOC



KETTMEIR

Variety:	Chardonnay 60%, Pinot Nero 40%	
Production zone:	High hills to the west of the Adige, southwest of Bolzano, and medium-high ones in the area between Bolzano, Salorno and Termeno	
Altitude:	400 – 700 m (1310 – 2295 ft.) above sea level	
Type of soil:	Of calcareous origin, with a substantial clay content, abundant rocks and a high presence of organic matter.	
Training system:	Pergola and espalier	
Planting density:	3,300 – 3,500 vines per hectare (1,335 – 1,415 per acre) for the Pergola, 5,000 – 6,000 (2,025 – 2,430 per acre) for the espalier	
Harvest time:	First half of September	
Recommended glass:	Medium-sized, tulip-shaped glass, narrowing at the rim	
Alcohol volume:	13,00 % vol.	
Ageing potential:	7/8 years	Bottles per box: 3
Serving temp.:	6-8 °C (43-46 °F)	Format (cl): 75 (25,3 oz)

Technical information

The grapes of the two varieties come from vineyards on medium to high hillside sites, with an average yield of 9 tonnes/hectare. The grapes are stored overnight in a refrigerated room and then delicately pressed in order to obtain the free-run juice, followed by careful, controlled vinification. A proportion of the Chardonnay (about 20%) is fermented and matured in barriques, whereas the rest of the Chardonnay and the Pinot Nero ferment – separately – in stainless steel at a controlled temperature of 14-16°C (57 - 61 °F), followed by maturation on the lees until late spring. The various wines (Chardonnay in wood and Chardonnay and Pinot Nero in stainless steel) are then blended together, the liqueur de tirage is added, and the resulting wine is bottled and placed in the cellar at 10 - 12°C (50 - 54 °F) for the second fermentation, remaining on its lees for an average of at least 60 months. After disgorgement the bottles are left to rest for a further three months before being released onto the market.

Tasting notes

It has a straw yellow color with golden reflections, shot through with an extremely fine, persistent perlage. On the nose, one finds a broad, complex bouquet that ranges from voluptuous notes of candied citrus as well as other ripe fruits to more intriguing ones of nuts and spices. On the palate its flavor is mouth-filling yet vibrant, with crisp acidity and an underlying tangy vein. The carbon dioxide dictates the sinuous rhythms of its aromatic dance between fruity fragrances and rich, sensuous, pastry-like hints.

Food matching

The refinement of its aromas, the liveliness of its bubbles and its complexity of taste make this a sparkling wine for drinking throughout a meal. It goes particularly well with dishes with strong flavors, such as “meaty” fish-based ones (tuna, swordfish) and/or particular types of cooking (roasts, grills, marinades) and/or seasoned with spices and aromatic herbs. For this last reason it should absolutely be tried with the invigorating flavors of hot and spicy Oriental or South American recipes.

