

Athesis Brut

Alto Adige DOC 2014



KETTMEIR

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|---------------------------|---|-----------------------------------|
| Variety: | 60% Chardonnay, 30% Pinot Bianco, 10% Pinot Nero | |
| Production zone: | Medium-high hills to the west of the Adige and in the area between Bolzano, Salorno and Termeno | |
| Altitude: | 450 – 700 m (1475 - 2295 ft.) above sea level | |
| Type of soil: | Predominantly loose soils of calcareous origin, with a substantial clay content and an average 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: | From the middle to the end of September | |
| Serving temp. : | 6 – 8 °C (43 – 46 °F) | |
| Recommended glass: | Medium-sized, tulip-shaped glass, narrowing at the rim | |
| Format (cl): | 75 – 150 – 300 | Alcohol volume: 12.5% vol. |
| Ageing potential: | 5 – 6 years | Bottles per box: 6 - 1 - 1 |

Technical information

The grapes of the three varieties are vinified separately, with soft pressing and fermentation at a controlled temperature of 14-16 °C (57-61 °F). Maturation on the lees from the initial fermentation takes place until the spring, in stainless steel tanks. The base wines are then blended and the liqueur de tirage is added.

The resulting wine is bottled with crown caps and placed in the cellar at 10-12 °C (50-54 °F) for the second fermentation.

Once this is complete, the wine remains on its lees for at least 24 months, before being disgorged and released for sale.

Tasting notes

It has a brilliant straw yellow color, extremely fine, persistent perlage and fruity aromas with a well-integrated yeasty note. Its flavor is fresh, dry and very long, with a fine nutty aftertaste.

Food matching

A classic aperitif wine, it also goes well with light hors d'oeuvres or may be drunk throughout a meal consisting of fairly straightforward fish and seafood dishes.

