

# Athesis Brut Rosé

Alto Adige DOC 2014



KETTMEIR

<b>Variety:</b>	Pinot Nero / Chardonnay	
<b>Production zone:</b>	Medium-high hills to the west of the Adige and in the area between Bolzano, Salorno and Termeno	
<b>Altitude:</b>	450 – 700 m (1475 -2295 ft.) above sea level	
<b>Type of soil:</b>	Predominantly loose soils of calcareous origin, with a substantial clay content and an average presence of organic matter	
<b>Training system:</b>	Pergola and espalier	
<b>Planting density:</b>	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	
<b>Harvest time:</b>	From the middle to the end of September	
<b>Serving temp. :</b>	6 – 8 °C (43 – 46 °F)	
<b>Recommended glass:</b>	Medium-sized, tulip-shaped glass, narrowing at the rim	
<b>Ageing potential:</b>	4 – 5 years	<b>Bottles per box:</b> 6 – 1 – 1
<b>Format (cl):</b>	75 – 150 – 300	<b>Alcohol volume:</b> 12.5% vol.

## Technical information

The Pinot Nero grapes, which represent the dominant part of the cuvée, are vinified as a rosé wine, with a brief maceration on the skins and subsequent soft pressing. This latter operation is also used for the Chardonnay grapes, which come from zones that offer outstanding fruit for making sparkling wines. The two varieties are fermented separately, at a controlled temperature of 15-16 °C (59-61 °F). Once the cuvée has been created in the spring, the liqueur de tirage is added to the base wine. This triggers off the second fermentation in bottle, which takes place at a cellar temperature of 11-12 °C (52-54 °F). The resulting wine remains on its lees for at least 22 months, before being disgorged and released onto the market.

## Tasting notes

It has a pale pink color with peach-tinged highlights and a fine, persistent perlage. Its nose displays fruity, raspberry-like notes and suggestions of sweet spices, along with attractive yeasty hints. It is elegant and lively on the palate, with a graceful freshness and delicate creaminess that underpin persistent sensations of wild berries and aromatic herbs.

## Food matching

An intriguing aperitif, it also goes well with fish and seafood hors d'oeuvres, especially when they are pink in color, such as in the case of salmon, shrimp and scampi. It also shows at its best when drunk throughout a meal of elaborate fish dishes. Try it with oriental cuisine, and with spicy recipes in general.

