

# Grande Cuvée Brut

Alto Adige DOC



KETTMEIR

<b>Variety:</b>	Pinot Bianco
<b>Production zone:</b>	Slopes of medium/high altitude in Caldaro
<b>Altitude:</b>	500 - 700 m (1,640 - 2,300 ft.) above sea level
<b>Type of soil:</b>	Largely loose base, limestone, good clay content and normal amounts of organic matter
<b>Training system:</b>	Pergola and espalier
<b>Planting density:</b>	3,000 - 3,500 vines per hectare for pergola (1,215 - 1,415 per acre) 5,000 - 6,000 vines per hectare for espalier (2,025 - 2,425 per acre)
<b>Harvest time:</b>	End of September, beginning of October
<b>Alcohol volume:</b>	12,50 % vol.
<b>Serving temp. :</b>	6 - 8 °C (42 - 46 °F)
<b>Recommended glass:</b>	Medium tulip wine glass, narrowing at the rim
<b>Ageing potential:</b>	2 years
<b>Bottles per box:</b>	6
<b>Format (cl):</b>	75 (25,3 oz)

## Technical information

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.

## Tasting notes

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

## Food matching

Ideal as an aperitif accompanes well fish and vegetable based starters. Interesting with fresh cheese.

