



KETTMEIR

"1919" RISERVA EXTRA BRUT METODO CLASSICO 2016

ALTO ADIGE - SÜDTIROL DOC



GRAPES
Chardonnay, Pinot Nero



ALCOHOL VOLUME
13,00 % vol.



PRODUCTION ZONE
High hillsides in the Oltradige area
and medium-high hillsides in the
Bassa Atesina



SERVING TEMP.
6 - 8 °C (42 - 46 °F)



ELEVATION
400 - 700 mt. a.s.l.



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



SOIL TYPE
Calcareous in origin with
substantial clay content, abundant
soil skeleton and a good quantity
of organic matter



AGEING POTENTIAL
7 / 8 years



TRAINING SYSTEM
Pergola and espalier



PLANT DENSITY
3,300 - 3,500 plants per hectare
(pergola), 5,000 - 6,000 (espalier)



BOX
3 Bottles



HARVEST DATE
15-19.09.2016



FORMAT
75 cl

TECHNICAL NOTES

The two grape varieties, Chardonnay and Pinot Nero, come from vineyards which are specifically cultivated for sparkling wine and which are sited on hillsides at mid-high-altitude. Grapes are refrigerated overnight and then undergo whole cluster pressing to obtain a premium quality must for careful, closely monitored vinification. A portion of the Chardonnay is fermented and matured in wood barriques, while the remaining Chardonnay and the Pinot Nero, still separated by variety, ferment in steel at a controlled temperature of 14 - 16 °C and then rest on the lees for a number of months. The different wines (wood-matured Chardonnay, steelmatured Chardonnay and Pinot Nero) are blended and liqueur de tirage is added. The wine is bottled and secondary fermentation takes place in the cellar at 11 - 12 °C, followed by

resting on the lees for a minimum of 56 months. After disgorgement and a further period of maturation, the wine is released for sale.

TASTING NOTES

Straw yellow in colour with golden reflections and enlivened by persistent, extremely fine bubbles. Complex, multi layered bouquet which ranges from voluptuous notes of candied peel and ripe fruit to intriguing hints of spice and dried fruit. Both vibrant and caressing on the palate, with crisp acidity and an underlying savoury vein. The wine's effervescence dictates the rhythm for the dance of aromas which flit between fruity scents and indulgent sweet pastries.

FOOD PAIRINGS

Refined aromas, lively bubbles and complex flavours make this a sparkling wine to accompany any course of a meal. A great companion to intensely-flavoured dishes such as firm-fleshed fish (tuna, sword fish), and/or particular cooking methods (roasted, grilled, marinated) and/or seasoned with spices and aromatic herbs. This make it a must-try pairing with the hot and spicy cooking of the Far East and South America.