

Metodo Classico Pas Dosé

Alto Adige DOC



KETTMEIR

Grapes:	Chardonnay, Pinot Bianco, Pinot Nero
Production zone:	High hillsides in the Oltradige area and medium-high hillsides in the Bassa Atesina
Elevation:	350 - 700 m.a.s.l.
Soil Type:	Calcareous in origin with substantial clay content, abundant soil skeleton and a good quantity of organic matter
Training system:	Pergola and espalier
Plant density:	3,300 - 3,500 plants per hectare (pergola), 5,000 - 5,500 per hectare (espalier)
Harvest time:	End of August, early September
Alcohol volume:	12,50 % vol.
Serving temp. :	6 - 8 °C
Recommended glass:	Medium tulip with narrow rim
Ageing potential:	7 - 8 years
Format:	Format (cl): 75 / 150 Bottles per case: 6 / 1

Technical notes

The three grape varieties come from vineyards which are specifically cultivated for sparkling wine and which are sited on hillsides at mid- high-altitude. Grapes are refrigerated overnight (Chardonnay and Pinot Nero only) and then undergo delicate pressing to obtain a premium quality must for careful, closely monitored vinification. Each variety is fermented separately in steel at a controlled temperature of 14-16°C and then rest on the lees for a number of months. The different wines are then blended and liqueur de tirage is added. The wine is bottled and stored horizontally for secondary fermentation in the modern cellar at 11-12°C, followed by resting on the lees for a minimum of 38 months. No liqueur d'expédition is added during disgorgement but the bottles are topped up with wine from other bottles to create a product free from added sugars.

Tasting notes

In the glass, the wine is straw in colour with golden hues. Its intense bubbles are very fine and long-lasting. On the nose, there is a succession of diverse scents, starting off with notes of citrus and white-fleshed fruits, before revealing different herbal aromas (mint) and hints of the forest (ferns, resin) and before finishing with touches of spice (ginger, cardamom). Decidedly fresh and lively on the palate, the entire dynamic taste experience is savoury throughout and carried along by an extraordinarily fine and all-encompassing effervescence. Enticingly pure aromatic finish with hints of spice and dried fruits. The wine's tangible viscosity softly counterbalances the absence of sugars.

Food pairings

This sparkling wine's rich aromas and versatile taste/mouthfeel make it the perfect pairing for all courses in a meal. It comes into its own and brings out the best in starters and flavoursome pasta and rice dishes, especially seafood and shellfish. It is equally suited to being an exciting companion to foods with a firm texture (fleshy, large fish, white meats), salty foods (oily fish, caviar) or those which are complex in aroma (highly spiced dishes). An intriguing and surprisingly joyful pairing with the most indulgent dishes from traditional Italian cuisine, especially very fatty foods or rich sauces.

