



KETTMEIR

PAS DOSÉ

METODO CLASSICO 2020

ALTO ADIGE – SÜDTIROL DOC



GRAPES
Chardonnay



PRODUCTION ZONE
Pochi di Salorno



ELEVATION
520 - 550 mt. a.s.l.



SOIL TYPE
Calcareous in origin with good
clay content and traces of porphyry



TRAINING SYSTEM
Pergola



PLANT DENSITY
3.500 plants per hectare



HARVEST DATE
27.08.2018



ALCOHOL VOLUME
12,50 % vol.



SERVING TEMP.
6 - 8 °C (42 - 46 °F)



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



AGEING POTENTIAL
7 / 8 years



BOX
6 / 1 Bottles



FORMAT
75 / 150 cl

TECHNICAL NOTES

The grapes come from vineyards, dedicated entirely to sparkling wine varieties, which are sited on west-facing, medium-high/high hillsides with marked variations in day and night-time temperatures. The grapes undergo delicate pressing to obtain a high-quality must, which is then carefully fermented in steel casks at a controlled temperature of 16 - 17 °C, before resting on the lees for a number of months. After the addition of liqueur de tirage, the wine is bottled and aged horizontally in the modern cellar at 10 - 12 °C for secondary fermentation, it then is left to rest on the lees for at least 38 months. No liqueur d'expédiation is added during disgorgement but the bottles are topped up with wine from other bottles to create a product which is free from added sugars.

TASTING NOTES

In the glass, the wine is bright straw yellow bursting with intense, very fine, long-lasting bubbles. On the nose, the bouquet reveals floral notes of yellow flowers (Spanish broom, wintersweet) and notes of both ripe and fresh yellowfleshed fruits (banana, mango) with subtle hints of yeast. Decidedly fresh and lively on the palate, backed up by an extraordinarily fine and enveloping effervescence, which is perfectly integrated with the sensations of energy and suppleness which come from the wine's lengthy time on the lees. A long, exuberantly aromatic finish with notes of flowers, crisp and ripe fruits and herbs just brims with alpine personality.

FOOD PAIRINGS

This sparkling wine's breadth of aromas and creamy mouthfeel, despite the absence of residual sugars, make it extraordinarily versatile and great at bringing out the best in flavoursome starters, pasta and rice dishes, especially seafood and shellfish. It is equally suited to accompanying firm-textured foods (meaty, large fish, and white meats), as boldly salty foods (oily fish, caviar) and rich sauces or fatty favourites from traditional Italian cooking. A highly recommended companion to Asian seafood dishes, especially those from Japan.