



KETTMEIR

# "1919" RISERVA EXTRA BRUT

## METODO CLASSICO 2018

ALTO ADIGE – SÜDTIROL DOC



### GRAPES

Chardonnay, Pinot Nero,  
Pinot Bianco



### PRODUCTION ZONE

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



### ELEVATION

400 - 700 mt. 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 - 6,000 (espalier)



### HARVEST DATE

03.09.2018



### ALCOHOL VOLUME

13,00 % vol.



### SERVING TEMP.

6 - 8 °C (42 - 46 °F)



### RECOMMENDED GLASS

Medium-sized tulip with narrow rim



### AGEING POTENTIAL

7 / 8 years



### BOX

3 Bottles



### FORMAT

75 cl

### TECHNICAL NOTES

The clusters of the three varieties come from vineyards at medium-to-high altitudes, devoted specifically to the cultivation of grapes for sparkling wines. To the classic cultivars, Chardonnay and Pinot Nero, Pinot Bianco has also been added, which is particularly effective in hot years, contributing a good backbone of acidity as well as crisp, fresh fruit to the cuvée. Storage of the grapes overnight in a refrigerated room and subsequent pressing of the whole bunches in order to obtain high-quality must is followed by careful and very deliberate vinification. A proportion of the Chardonnay ferments and matures in barriques, whereas the rest of the Chardonnay, the Pinot Nero and the Pinot Bianco ferment separately in stainless steel at controlled temperatures of 14-16 °C (57-61 °F), followed by

maturation on the lees for several months. When the time comes for tirage, the four wines (Chardonnay in wood, Chardonnay, Pinot Bianco and Pinot Nero in stainless steel) are blended together, put into bottle with the liqueur de tirage and placed in a cellar at 11-12 °C (52-54 °F) for the second fermentation and the wine's sojourn on its lees for a total period of at least 56 months. After disgorging and the addition of liqueur d'expédition with a tiny presence of sugar (the style is Extra Brut), the wine rests for several weeks before being released onto the market.

### 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.