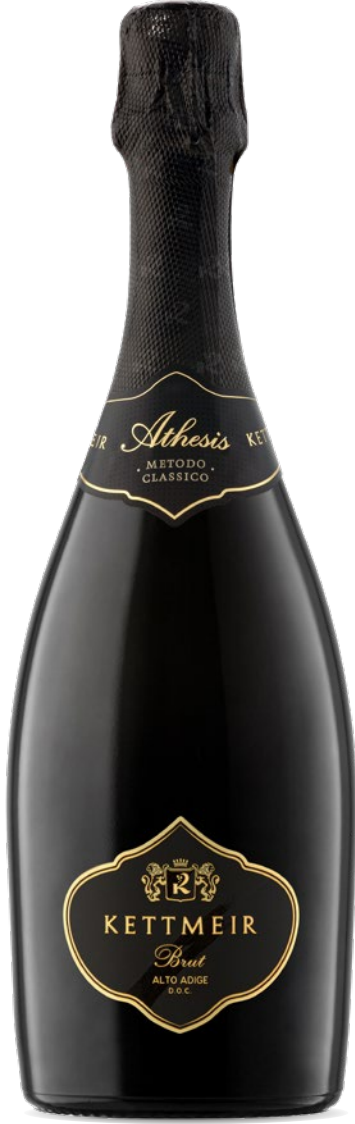




KETTMEIR

ATHESIS BRUT METODO CLASSICO

ALTO ADIGE - SÜDTIROL DOC



GRAPES
Chardonnay, Pinot Bianco,
Pinot Nero



ALCOHOL VOLUME
12,50 % vol.



PRODUCTION ZONE
Medium-high hills of Oltreadige
and Bassa Atesina



SERVING TEMP.
6 - 8 °C (42 - 46 °F)



ELEVATION
450 - 700 mt. a.s.l.



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



SOIL TYPE
Generally loose soil of calcareous
origin, substantial clay content and
average levels of organic matter



AGEING POTENTIAL
5 / 6 years



TRAINING SYSTEM
Pergola and espalier



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



BOX
6 / 1 / 1 Bottles



HARVEST TIME
Mid / late September



FORMAT
75 / 150 / 300 cl

TECHNICAL NOTES

The three grape varieties are soft-pressed and fermented separately at a controlled temperature of 14 - 16 °C. The wine matures on the lees from the first fermentation in stainless steel tanks for a number of months. Liqueur di tirage is added to the cuvée and the wine is then bottled and sealed with crown caps before being placed in the cellar at 10 - 12 °C for secondary fermentation. The wine rests on its lees for an average of 24 months and is then disgorged and released for sale.

TASTING NOTES

Bright straw yellow in colour with long-lasting, extremely fine bubbles. Scents of fruit with a well-balanced hint of yeast. Fresh and dry on the palate with excellent persistence of flavour, delicious aftertaste of dried fruit.

FOOD PAIRINGS

Great as an aperitif but also a joyful companion to light starters and unfussy fish and seafood dishes.