



KETTMEIR

# ATHESIS BRUT ROSÉ METODO CLASSICO

ALTO ADIGE - SÜDTIROL DOC



**GRAPES**  
Pinot Nero, Chardonnay



**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 - 750 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**  
4 / 5 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 Pinot Nero grapes are vinified as a rosé wine, with short maceration on the skins and subsequent soft pressing. The Chardonnay grapes, which come from vineyards most suited to the production of sparkling wines, are also soft pressed. The two varieties are fermented separately at a controlled temperature of around 15 - 16 °C. In the year after harvest, once the cuvée has been formed and liqueur de tirage has been added, secondary bottle fermentation takes place at a cellar temperature of 11 - 12 °C. The wine then rests on its lees for an average of 2 months before being disgorged and released for sale.

## TASTING NOTES

Pale pink in colour with peach reflections and small, long-lasting bubbles. On the nose there are fruity hints of raspberry and sweet spices all wrapped up in lovely yeasty notes. Dynamic yet refined on the palate with an elegant freshness and delicate creaminess which carry along its lingering scents of fruits of the forest and aromatic herbs.

## FOOD PAIRINGS

An intriguing aperitif, it also makes a delicious companion to fish (especially pink-fleshed salmon, prawns and shrimp) and comes into its own as an accompaniment to elaborate seafood-based meals. A fascinating pairing to food from the Far East and other spicy cuisine.