



KETTMEIR

GRANDE CUVÉE BRUT

VINO SPUMANTE



GRAPES
Pinot Bianco



ALCOHOL VOLUME
12,50 % vol.



PRODUCTION ZONE
Well ventilated hillsides
in the area around Oltradige
and along the Adige valley



SERVING TEMP.
6 - 8 °C (42 - 46 °F)



ELEVATION
200 - 700 mt. a.s.l.



RECOMMENDED GLASS
Medium tulip wine glass



SOIL TYPE
Loose limestone soils with good
clay and organic-matter content



AGEING POTENTIAL
2 years



TRAINING SYSTEM
Pergola and espalier



PLANT DENSITY
3,000 - 3,500 vines per hectare
for pergola (1,215 - 1,415 per acre)
5,000 - 6,000 vines per hectare
for espalier (2,025 - 2,425 per acre)



BOX
6 Bottles



HARVEST TIME
Late August / mid-September



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

Soft pressing of the grapes with fermentation off the skins at a controlled temperature of 16–18 °C. Ageing in stainless steel on the lees from primary fermentation until spring. In the spring following the harvest, sucrose (approx. 24 g/l) and cultured yeasts are added to the base wine, which is refermented in pressure tanks at a controlled temperature of 11–12 °C. Following secondary fermentation, the wine is aged on the lees for a minimum of 9 months according to the Charmat Method before being bottled and released on the market.

TASTING NOTES

Pale straw-yellow; fine, persistent bead; fresh, fruity, slightly aromatic nose with balanced yeasty notes. Dry, full, lively palate with good length.

FOOD PAIRINGS

Ideal as an aperitif and a good accompaniment to fish- and vegetable-based starters. Interesting with fresh cheese.