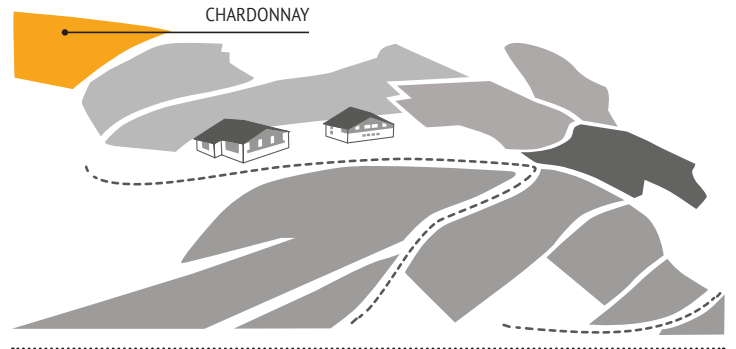




SCHINTERHOF
- Kollmann 1380 -



SPARKLING WINE SOUTH TYROLEAN DOC



GRAPE VARIETY: 80% Chardonnay + 20% Pinot noir

VINE: Clone 108 SMA + rootstock 125 AA KL 26 (4000 St) - Clone 1801 Freiburg + rootstock 125 AA KL26.

SUPRFACE: 0.5 ha

AREA: *Isarco Valley:* Municipality of Barbian - Kollmann fraction - Schinterhof at 550m.

SOIL: Gravelly, sandy moraine deposits with a mixture of slate, gneiss, granite and above all quartz porphyry.

AGE OF THE VINES: 6 years

VINTAGE: 2020

Cool, rainy spring with mild summer and relatively warm, sunny autumn until the end of September and then it became more volatile and cooler again here in the Eisack Valley.

DESCRIPTION: Delicate - fresh aroma of apples and citrus fruits, elegant on the palate with beautiful perlage and mineral, dry finish.

VINIFICATION: Gentle pressing with short maceration, "stabilisation" (approx. 4 days must maceration at approx. 5°C). Alcoholic fermentation at a correspondingly low temperature for the sparkling wine base in the first fermentation in stainless steel tanks and 6-month storage on the fine yeast. Preparation of the 2nd fermentation with a "pied de cuve" + dosage and then bottling. Ageing on the lees for 36 months.

YIELD: 50 hl/ha

BOTTLED: February 2021

DISGORGEMENT: February 2024

AGING ON THE LEES: 36 months.

MATURITY FOR DRINKING: 2024 - 2034

ALCOHOL: 12.5 % vol

TOTAL ACIDITY: 8.3 g/l

PH-LEVEL: 3.3

No malolactic fermentation (in this vintage!).

RESIDUAL SUGAR: 4.4 g/l

BRUT - PAS DOSE'