

PRANZEGG

Wine : Fuori Serie - MMXI

Year : 2011

Characteristics of the year : Very sunny spring, rainy summer. During harvest high temperature and windy

Produced bottles : 250 Magnum

Soil : Clay and sand of volcanic and morainal origin (porphyry, basalt, granite), very deep and unconsolidated

Variety : Vernatsch/ Schiava in it's manifold faces

Surface area : 0,15 ha

Vineyard training : Steep pergola trentina

Average age of the vineyard: 60 years

Vines per ha : 3000/ha

Production per ha : 3000 kg

Viticulture : in conversion to organic

Vinification : Fermentation in big oak barrels for 4 weeks. Beginning of fermentation remontage and pigeage by hand

Refinement : Two years in used tonneau, 1 year in stainless steel. bottled without fining and filtration. 2 years refinement on the bottle

Total sulphur: 60 mg/l

Residual sugar under 2 g/l