

Provade viner på Vinets Dag 2023

Rotari B d B Extra Brut 2016, art 77152, 157:00

 Colterenzio, Pinot Bianco 2016, art 88388, 160:00

 Winkl, Sauvignon (Blanc) 2021, art 2799, 181:00

 Kleinstein, Chardonnay 2021, art 76954, 187:00

 Soll, Pinot Grigio 2019, art 75660, 320:00

 Franz Haas, Pinot Nero 2017, art 76054, 281:00

 Lagrein 2020, Südtirol Alto Adige, art 57859, 221:00

Barbera d'Alba 2021 art 75722, 121:00

ROTARI BLANC DE BLANCS EXTRA BRUT

Årgång 2016

Art. nr 77152

Pris 155 kr

Storlek 750 ml

Producent Mezzacorona Ursprung Trento, Italien Varukategori Mousserande viner

Druvor Chardonnay 100% Alkoholhalt 12,5%

Restsocker 2,5 g/l

Sortiment Systembolagets beställning

Certifiering Vegan

Karaktär Elegant, nyanserad doft med inslag av mineral, brioche, citrus, äpplen och nötter. Kruttorr, mycket frisk, fruktig, elegant smak med inslag av rostat bröd, mineral, gula äpplen, grapefrukt och nötter.

Tillverkning Efter skörden pressas druvorna varsamt och får jäsa på temperaturkontrollerade, rostfria ståltankar. Därefter får vinet jäsa en andra gång på butelj för att få sina bubblor, sk Metodo Classico. Vinet lagras i 48 månader på sin jästfällning innan det degorgeras och släpps till försäljning. Dosage: 2,5g /liter.

Passar till Passar utmärkt som aperitif eller till rätter av fisk och skaldjur.

Information Vid Dolomiternas fot, där vindar sveper över terrasser och dalar är klimatet optimalt för att producera mousserande vin av högsta kvalitet – metodo classico Trento DOC. Rotari Extra Brut Blanc de Blancs skapas av noggrant utvalda Chardonnaydruvor som vuxit på kullarna runt Piana Rotaliana. Balans, mineralitet och intensitet är tydliga signum för denna blanc de blancs.

*”Så nära champagne du kan komma,
utan att passera ljudvallen!”
Bengt-Göran Kronstam*





Pinot Bianco CORA 2021

Alto Adige Pinot Bianco DOC

Invigorating with attractive aromas of ripe apple and fine, harmonious acidity. The name Cora is a composition of the two latin words **Cornelianum** (Cornaiano) and **Appianum** (Appiano). Der female name underlines the elegance of the wine.

Tasting notes: Straw yellow in colour with green nuances, a fresh bouquet reminiscent of apple and pear; crisp and zesty on the palate, round, with masses of finesse. Cellaring potential: 2-3 years.

Food Combination: A youthful wine, delicious with hors d'oeuvres, lightly-flavoured starters, pasta, risotto, white meats, vegetarian dishes and fish. Perfect as an aperitif. Serve lightly chilled: 10-12° C.

Grape Variety: Pinot Blanc

Vineyards: Hillside vineyards at altitudes between 450 and 550 metres a.s.l., particularly distinctive for Pinot bianco. Soils are gravelly with high calcium carbonate content; cool microclimate with strong contrasts between day and night time temperatures.

Yielding: 75 hl/ha

Winemaking: The fermentation takes place in stainless-steel tanks with the temperature controlled at approx.18°C, a small part of the must is put in large wooden casks. The new wine subsequently matures for several months on the fine lees.

Analytical Data:	Alcohol	13,5%	Vol
	Total acidity	6,2	g/l
	Residual sugar	2,3	g/l



Sauvignon
Winkl
Alto Adige Terlano DOC

Wine

Provenance: Alto Adige - Italy

Doc denomination: Alto Adige

Variety: 100% Sauvignon Blanc

Vintage : 2021

Yield: 56 hl/ha

Orientation: South - Southwest

Slope: 5 - 70 %

Altitude: 280 - 580 m a. s. l.

Vinification

Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees partly in stainless steel tanks (80%) and partly in big wooden barrels (20%) for 7-8 months.

Wine character

Color: intensive straw yellow with a delicate green shimmer

Smell: Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, gooseberry and mint.

Taste: The fruitiness continues on the palate in combination with a fine acidity. The wine scores with a good structure and a minerally but at the same time aromatic finish.

Simple pairings

An interesting combination in spring with boiled white asparagus in Bolzano sauce as well as with steamed green asparagus; also with tuna carpaccio, smoked salmon and raw langoustines; and a typical South Tyrolean choice with nettle dumplings, as well as poached trout with vegetables or young goat's cheese.

Detailed Pairings

Foam of white Terlano asparagus with quail eggs and bitter almond - Giancarlo Perbellini (Ristorante Perbellini),

More vintages

2021 - 2020 - 2019
Alto Adige - arets vinort 2023

Technical data



KLEINSTEIN

CHARDONNAY

Südtirol · Alto Adige DOC

Dieser Wein verkörpert das bestmögliche Zusammenspiel zwischen Rebsorte, Bodenbeschaffenheit und Mikroklima. Besonderes Traubengut aus vom Kellermeister ausgewählten Lagen bringt ausdrucksvolle, sortentypische und komplexe Weine hervor. Der Chardonnay Kleinstein präsentiert sich mit reicher, konzentrierter Frucht, einer angenehmen Fülle und gut eingebundener Säure.

Rebsorte	Chardonnay
Anbaugebiet/Klima	warme Porphyrrsteilhänge am Ritten oberhalb Bozens, 550 Meter ü.d.M.
Ernte	Mitte bis Ende September
Weinbereitung	Sanfte Pressung des Traubengutes, Gärung und Lagerung auf der Feinhefe in Stahltanks. Ein Teil vollzieht die alkoholische Gärung und den biologischen Säureabbau in Barriques.
Charakteristik	Farbe: funkelndes Strohgelb mit goldgelben Reflexen Geruch: exotische Noten wie Ananas, Mango und Honigmelone, leichter Maracujaton sowie Noten von Banane und Vanille Geschmack: elegant und frisch, mit gut eingebundener Säure und einer schönen mineralischen Note
Passend zu	Fisch, Vorspeisen und vegetarischen Gerichten, als Aperitif
Serviertemperatur	10 - 12 °C
Alkohol	14 % vol*
Restzucker	3,8 g/l*

* Je nach Jahrgang können die analytischen Werte leicht variieren.

www.kellereibozen.com



SOLL

PINOT GRIGIO DOC 2021

VARIETAL: Pinot Grigio

AGE OF VINES: 10 – 15 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2022 – 2027

YIELD: 60 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 14.0 %

RESIDUAL SUGAR: 2.5 g/l

TA: 6.0 g/l

Contains sulphites

» Mountain breezes descend at night to soothe vines that have basked in the summer sunlight. «

VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, slow fermentation at a controlled temperature of 18°C (50% in big oak), six-month ageing on the fine lees, filtering and bottling in May.

VINEYARD

Northeast facing slope at 250 – 300 meters above sea level, a rather breezy vineyard that has a relatively warm micro-climate, despite its altitude; this combination allows a high degree of ripeness without danger of Botrytis. Heavy soils, primarily loamy, weathered chalk.

TASTING NOTES

- light straw-yellow
- ripe pear, hazelnut, honeydew melon and a hint of vanilla on the nose
- the wine is round and smooth on the palate with light undertones of wood on the finish

RECOMMENDATION

This wine is an excellent accompaniment to mushroom dishes, fish and seafood. It is also recommended as an aperitif wine.

AWARDS

ROBERT PARKER – 2015: 90 p., 2019: 92+ p., 2020: 91 p.

JAMES SUCKLING – 2016: 90 p., 2017: 91 p., 2018: 90 p., 2019: 91 p., 2020: 91 p.,

SELECTION GENUSSMAGAZIN – 2020: ausgezeichnet

FALSTAFF – 2018: 91 p., 2020: 90 p.,

LUCA MARONI – 2013, 2017: 90 p., 2020: 94 p.,

www.kellereikaltern.com . info@kellereikaltern.com

FRANZ HAAS

PINOT NERO

PRODUCTION AREA

The Pinot Nero vines are located at variable altitudes between 350 and 900 meters above sea level on very heterogeneous terrains. High-density planting ensures the highest quality of the grapes. The use of selected low-yield clones ensures continuity in its qualitative development.

WINEMAKING

The fermentation of the grapes takes place in open-top stainless steel tanks. During this process the floating cap of grape skins is gently and frequently plunged. Thanks to this technique the dyeing substances and flavors contained in the skins are extracted and transferred to the wine. The wine then matures for one year in barrique and after bottling it further refines for a few months in the bottle.

WINE DESCRIPTION

The Pinot Nero, which for Franz Haas is "the white among the reds", depending on the vintage appears with a changing color scheme, which can vary from light ruby red to intense ruby red. The bouquet opens with notes of maraschino cherries and raspberries, marzipan and plum jam, cloves and cinnamon. In the end, aromas of underwood are perceived. On the palate, the wine is fresh and lively thanks to the elegant tannins that make it aromatic and round and ensure an inviting and tasty flavor.

FOOD PAIRING

The Pinot Nero can be enjoyed with light fish dishes, wild game roasts and red meats.



YIELD PER HECTARE 35 - 40 HECTOLITERS

PRODUCTION 90,000 BOTTLES

RECOMMENDED SERVING TEMPERATURE 16° C - 18° C

Alto Adige - årets vinod 2023

M MUNSÖKÄNKARNA

Vintage 2021
Variety Lagrein
Altitude 250 - 380 m
Orientation south
Slope 30%
Yield per hectare 60 hl
Training system guyot
Period of harvest beginning of october

Soil Gravelly, fertile alluvial soils with porphyritic sediment

Vinification Traditional maceration on the skins in controlled temperature conditions in stainless steel, followed by malolactic fermentation and ageing on fine lees in large wooden barrels

CHARACTERISTIC

Color dark garnet red
Nose scents of violet, wild berries, chocolate and spices
Taste robust, expressive, harmonious, well textured

Ageing capacity 5 years

Pairing recommendations richly seasoned dishes, game, strong cheese

Serving temperature 18°C - 20°C

ANALYTICAL DATA

Alcohol 13 % vol.
Residual sugar 1,9 g/l
total acidity 5,2 g/l



Matvinet

