



LANGMANN

VULGO *Lex*

Schilcher Frizzante

Wine region:	Weststeiermark
Grape:	100 % Schilcher (Blauer Wildbacher)
Vineyard:	Estate grown, from top 3 single vineyards (Langeegg, Greisdorf, Hochgrail)
Soil:	Sandy loam with heavy red Opok (Slovenian for clay or lime rich mud stone)
Climate:	Warm Mediterranean climate with humid Alpine Influence from the Koralpe mountain; in autumn, there are cold nights and warm days.
Harvest:	By hand
Farming:	Sustainable
Pressing:	Pneumatic
Maceration:	Cold maceration, 8-18 hours
Fermentation:	Stainless steel, first fermentation on fine lees for 1 months
Malolactic:	No
Vinification:	Method Charmat- second fermentation in stainless pressure tanks, 1 month on fine lees during second fermentation
Aging:	3 months in bottle
Alcohol:	11.50 %
Residual Sugar:	10 g/l
Acidity:	8,70 g/l

Tasting notes:

Refreshing and juicy with distinct berry fruit, strawberries and cassis, good balanced acidity