

SCHILCHER FRIZZANTE

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| Wine region | WESTSTEIERMARK |
| Grape | 100% Blauer Wildbacher |
| Vineyard | Estate grown, from top 3 single vineyards (Langegg, Greisdorf, Hochgrail) |
| Soil | Sandy loam with heavy red Opok |
| 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 | 16 hours |
| Fermentation | Stainless steel, first fermentation on fine lees for 3 months |
| Malolactic | No malolactic |
| Vinification | Method Charmat, second fermentation in stainless steel pressure tanks 2-4 months on fine lees during second fermentation |
| Vintage | 2017 |
| Alcohol | 11,5 %vol |
| Residual Sugar | 8 g/l |
| Acidity | 7,8 g/l |
