

Schilcher Frizzante

name:	Schilcher Frizzante
grape variety:	100 % Blauer Wildbacher
vintage:	2017
alcohol content:	11 vol. %
format (litre):	0,75 , crown cork
vineyard:	Lestein
soil:	loamy Opoksoil , green natural grass and herbs get mowed, no manure used
harvest:	by handy
winemaking method:	grapes are destemmed, 12 hours skin contact, soft pressing spontaneous fermentation in special steeltank, 6 months maturation spontaneous biological reduction of acidity yeast and sugar adding for second fermentation traditional bottle fermentation, 2,5 bar pressure
serving temperature:	ideally at about 12 °C in big sparkling glasses
storage property :	3 years and more
fining :	no
filtration:	yes
So2:	addition of 30 mg/litre before bottling (50 % before bottling and 50 % at disgorgement)
addings:	yes



An extra charge was expanded even without the addition of sulfur (info at the back label)