

Schilcher Frizzante

name:	Schilcher Frizzante
grape variety:	100 % Blauer Wildbacher
vintage:	2015
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 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 20 mg/litre before bottling (no disgorgement)
addings:	yes

