



# SEPPi

WeinGut



## pelagium 2016

*Selezione Lago di Caldaro*

First vintage  
Grape variety: Vernatsch  
No. of bottles: 1330

### Tasting notes

Brilliant ruby-red  
Fruity bouquet, with hints of cherry and roasted almond  
Juicy, fine, heady finish

### Locality and soil:

Vineyard: See  
250 m above sea-level  
Oriented towards the southeast  
Slightly sloping  
Humus-rich, sandy clay on limestone  
gravel  
Typical light southerly wind

### Vinification:

24h hrs of maceration  
Spontaneous fermentation in large  
wooden cask  
8 months on the yeast in oak cask  
Bottled in June of 2017

### Analytical data:

Alcohol: 13,0 % by volume  
Residual sugar: 0.9 g/l  
Acid: 4.8 g/l

### Cultivation techniques:

Biodynamic cultivation methods  
Gentle pruning of grapevines  
Soil is tilled and sown  
Use of infusions and biodynamic prepa-  
rations to support plant growth  
Much manual labor at specific points in  
time  
Careful harvesting: Early September

### About the name **pelagium**:

The grapes from which this wine is made grow in the immediate vicinity of Lake Caldaro. The word „pelagium“ is Latin, and means „pertaining to the lake.“



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