



## 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

### Cultivation techniques:

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

### Vinification:

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

### 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.“

