



SEPPi

WeinGut



lerian 2016

Cabernet Franc

First vintage
Grape variety: Cabernet Franc
No. of bottles: 1300

Tasting notes:

Intense cherry red color.
Red currants and dried herbs.
Mineral-like, complex body with elegant finish.

Locality and soil:

Vineyard: Feld.
350 m above sea level.
Oriented towards the southwest.
Slightly sloping.
Humus-rich, clayey sandy soil.
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: Late-October.

Vinification:

Spontaneous fermentation
in wooden cask.
Maturation for 20 months
in wooden cask.
Bottled in June of 2018
Maturation in the bottle for 9 months

Analytical data:

Alcohol: 13.5 % by volume
Residual sugar: 0.5 g/l
Acid: 5.2 g/l

About the name **lerian**

The name "Lerian" comes from the Latin word for "he who is strong and healthy." We also associate lerian with the names of our two children, **Lea** and **Florian**.



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BIODYNAMIC®



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