



pelagium 2017 Selezione Lago di Caldaro

Second vintage Grape variety: Vernatsch No. of bottles: 670

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 aravel 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 Careful harvesting: Early September

Vinification:

Spontaneous fermentation in large wooden cask 8 months on the yeast in oak cask Bottled in June of 2018

Analytical data:

Alcohol: 13,0 % by volume Residual sugar: 0.5 g/l Acid: 4.9 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."





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