



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

CUVÉE „ARS LYRICA“ 2017 DOC Alto Adige



Tasting notes:



Light yellow with greenish hues.



Aromas of apple, peach and delicate oak notes.



On the palate fresh, intense with a well-integrated acidity. Long finish.



10-12°C

Cellaring recommendations:

Up to 7 years

Wine and food pairing:

Ideal with seafood, fish and pasta dishes and hors d'oeuvres.

Grape variety:

Cuvée of Chardonnay and Pinot Bianco

Terroir:

Kaltern - Leisenpuiten: 500 m above sea level.

Sandy loam with excellent water retention.

Kaltern - Preyhof: 550 m above sea level.

Sandy limestone soil with porphyry gravel and Gardena sandstone.

Kaltern - Seehof: 230 m above sea level.

Medium-textured sandy loam.

Training system:

Guyot

Yield per vine:

1.0 kg - 50 hl/ha

Vinification:

Low-temperature must clarification and subsequent controlled cool fermentation at 15-18°C. Fermented in stainless steel tanks and in tonneau.

Aging:

on the fine lees for 10 months in stainless steel tanks (50%) and in French tonneaux casks of 500 litres (50%)

Alcohol: 14,5 %
Total acidity: 6,3 g/l
Residual sugar: 0,6 g/l