

# DER BLAUWAL

100% CHARDONNAY



CLASSIC METHOD RISERVA TRENTO DOC



Der Blauwal is our classic method sparkling wine reserve. It comes from a single vineyard, a single vintage and a single grape variety. In its whole production process, time is a precious commodity: it stays at least 84 months on the lees to transfer the complex story of the vintage, the identity of the vineyard and the characteristics of the variety into the wine. It is an extra brut with a dosage of around 3g/l. The roundness of the taste and structure are due to the quality of the grapes that come from old pergolas and the maturity of the fruit.

To prevent this complexity from being diluted, the top-up, which follows the disgorgement, is made with the same starting wine.

## VINEYARD

The grapes come from a single vineyard on the Pressano hill located in Garli at an altitude of about 300 meters with exposure to the west. The vines are grown with our typical Pergola system and are over 45 years old. The yield for der Blauwal is around 80q/ha.

## VINIFICATION

The grapes are selected on the plant and harvested by hand to preserve their integrity. The pressing is very soft and the yield does not exceed 50%. We obtain a very clear must which rests for a few hours without the addition of sulfur. The must is then racked into old barriques where alcoholic and malolactic fermentation takes place, followed by an aging period on the lees for 8 months.

## SECOND FERMENTATION AND LEES AGING

The second fermentation takes place in the bottle after adding 24 g/l of sugar which develop an over-pressure of 6 atm. After a long aging period of at least 84 months, takes place the remuage and then the disgorgement of the bottles.

## DOSAGE

Extra Brut with 3g/l of residual sugar. Topping up is done with the same starting base wine.

## SUMMARY

**Grape:** Chardonnay 100%

**Vineyard:** single vineyard in Pressano, old pergolas system

**Soil:** Werfen sandstone with chalk and limestone

**Vinification:** soft pressing with 50% yield, fermentation in used barriques and malolactic fermentation

**After tirage:** 84 months aging

**Dosage:** Extra Dry 3 g/l

**Production:** 5000 or 10.000 bottles depending on the vintage



CESCONI