

KELLEREI
BOZEN

CANTINA · WINERY

LAVEN

BIANCO

BIO

Südtirol · Alto Adige DOC

The legendary Bozen porphyry was formed from a mixture volcanic laven. The organic wine Laven stands as a cuvée for this successful combination of different elements. In its biological naturalness, it is reminiscent of the origins of Bolzano and at the same time it is completely contemporary.

Grape variety A composition from the three grape varieties, Chardonnay - Pinot Blanc - Pinot Grigio

Area of cultivation/ climate Porphyry soils around Bolzano and on the Renon, 600 meters above sea level

Grape harvest From beginning to mid-September. The grapes are picked by hand and delivered in small boxes, called "Bins".

Vinification Gentle pressing of the grapes, alcoholic and malolactic fermentation as aging on the fine lees in concrete and oak casks (Pyramid) as well as in the steel tank.

Tasting notes
Color: bright straw yellow with greenish hues
Aroma: fruity with ripe fruit notes like apple, pear, peach and fine after tropical fruits like pineapple.
Taste: elegant and powerful with a fresh, pleasant acidity

Food pairings Appetizer, such as fish soup, regional vegetarian dishes, as well as medium-aged cheese

Serving temperature: 10 - 12 °C

Alcohol 13 % vol*

Residual sugar 2,0 g/l*

www.kellereibozen.com

