



SEPPI

WeinGut



pelagium 2022

Südtiroler Kalterer See classico superiore

Seventh vintage
Grape variety: Vernatsch
No. of bottles: 1060

Tasting notes

color: ruby-red;
nose: dark berry fruits and Amarena cherry;
fresh and lively in the drink;
delicate acidity structure and persistent juiciness on the palate

Locality and soil:

vineyard: See
250 m above sea-level
oriented towards the southeast
slightly sloping
humus-rich, sandy clay on limestone
gravel
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: September

Vinification:

spontaneous fermentation in concrete
cask
aging on fine lees for 9 months
bottled in June of 2023

Analytical data:

alcohol: 13.0 % by volume
residual sugar: 0.3 g/l
acid: 4.4 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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