

PRÆCLARUS

S Ü D T I R O L | A L T O A D I G E | D O C



## PRÆCLARUS BRUT

The base wine for our sparkling wine is made using Chardonnay grapes from the finest locations around the village St. Pauls. The vineyards stand on a moraine, high above the village, known for its elevated limestone content and intense temperature fluctuations from day to night.

The PRAECLARUS Brut is then matured for 48 months on fine lees in a bunker from the Second World War, at a constant temperature of 12°. All of these factors combine to create a wine that is fruity, juicy and complex.

<b>ORIGIN</b>	St. Pauls
<b>METHOD OF PRODUCTION</b>	fermentation in the bottle
<b>MINIMUM AGING</b>	48 months on the lees
<b>GRAPE VARIETY</b>	100% Chardonnay
<b>FLAVOUR</b>	Brut
<b>RECOMMENDATION</b>	aperitif and dinner accompaniment
<b>SERVING TEMPERATURE</b>	4° C
<b>CONTENT</b>	0,75 lt.



ST. PAULS

KELLEREI - CANTINA