

KUNST.STÜCK

KALTERERSEE CLASSICO SUPERIORE DOC 2016

VARIETAL: Schiava

AGE OF VINES: 60-70 years

TEMPERATURE: 14 °C

OPTIMAL AGING: 2017 – 2027

YIELD: 60 hl / ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 1,0 g/l

TA: 4,7 ‰

Contains sulphites

» One single image - immobile within the flow of time. A sigh of yearning melts into the immense breath of nature that infuses all, the flow of the seasons caresses the vine-clad hills. Pearl-like, the berries enfold a treasure that man will unveil, only to be once more hidden, flowing into a bottle, there to rest, silent; waiting, until the moment the curtains rise and it will be there, center staged, the Star. Experience will then become memory, imprinted on heart and mind: kunst.stück, artwork. «

VINTAGE

The 2016 vintage produced numerous surprises. The mild spring was succeeded by a frigid April that initially brought growth to a standstill. Constant hard work in the vineyard ensured that the situation was kept under control. A changeable start to the summer was followed by sunny days in late August and September. The grape harvest began in mid-September. The white wines are distinguished by a pleasant aroma supported by a well-structured acidity, while the red wines are marked by their powerful fragrance and matching.

VINIFICATION

15-day maceration and malolactic fermentation in a large large wooden barrel (3,000 l) at 25°C; 8 months aging on the fine lees in big wooden casks; minimum use of sulphur and single filtering immediately before bottling in June 2017.

VINEYARD

South-east facing vineyard in St. Josef on the northern shore of Lake Kaltern. The 60-70 year old vines grow on deep soil at 280-300 m above sea-level. The high coarse fraction of this sandy loam soil with small amounts of porphyry and good drainage offers ideal conditions for the vines.

TASTING NOTES

- Bright ruby red
- A blend of freshness, elegance and saltiness combines harmoniously with notes of crisp red fruit like cherry and blackcurrant plus nuances of hazelnut, almond and slightly roasted aromas to round off a fascinating bouquet.
- Full on the palate, spicy and salty – accompanied by velvety tannins that give the wine good length. The wine has a quaffability that makes you look forward to the next sip – a classic Kalterersee (Schiava).

RECOMMENDATION

This wine is impressive proof that Kalterersee is the perfect companion to more than traditional Alto Adige fare. Let your senses guide you and experiment with unusual combinations like raw fish or seafood. You will not be disappointed.