

# KUNST.STÜCK

## VERNATSCH DOC 2023

**VARIETAL:** Schiava

**AGE OF VINES:** 17 and 100 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 1 – 10 years

**YIELD:** 55 hl/ha

**TRELLISING SYSTEM:**  
wire-trained + pergola

**ALCOHOL:** 13,5 %

**RESIDUAL SUGAR:** 1,5 g/l

**TA:** 5,0 g/l

Contains sulphites



### VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical weather patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June was marked by instability, with heat waves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with excellent overall quality.

### VINIFICATION

Mash fermentation occurs at 24 °C with a maceration period of 12 days. The wine then undergoes malolactic fermentation and matures for 10 months in stainless steel tanks on the fine lees.

### VINEYARD LOCATION

The grapes for this wine come from two vineyards: a historic pergola-trained vineyard, over 100 years old, located at 280 m above sea level on the northern shore of Lake Kaltern, and a 17-year-old Guyot vineyard at 300 m south of the lake. Both vineyards face south and southeast, providing ideal conditions for the Vernatsch vines. The soil consists of heat-retaining, clayey limestone gravel with a sandy top layer.

### TASTING NOTES

The kunst.stück Vernatsch 2023 shines with a deep, bright-ruby red color and garnet reflections. On the nose, it offers an intense fruit profile of ripe cherries and bright red berries, complemented by delicate spicy nuances. On the palate, it is powerful and well-structured, with juicy berry flavors. Its silky, well-integrated tannins add depth and length, while the finish is complex and persistent.

### PAIRING RECOMMENDATION

Thanks to its versatility, this Vernatsch is an excellent companion to a variety of dishes. It pairs particularly well with traditional Alto Adige cuisine, such as Schlutzkrapfen with butter and Parmesan. It is also a great match for Italian dishes, including the classic Risotto alla Milanese. Its fine tannin structure makes it a perfect partner for white meats as well as various fish dishes.