

KALTERERSEE

CLASSICO SUPERIORE DOC 2022

VARIETAL: Schiava

AGE OF VINES: 20 – 50 years

TEMPERATURE: 13 – 15 °C

OPTIMAL AGING: 2023 – 2025

YIELD: 85 hl / ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 2.0 g/l

TA: 4.8 g/l

Contains sulphites

» A brilliant red that sets the world to rights at the end of a long day. Feel your tensions fall away as the intense hue takes you to the lakeside vineyards that produced the grapes. «

ORIGIN

The Kalterersee for us is both reference and identification point: Firstly, there is a large part of our vineyards around the lake, which bear, just as our winery, the name of the village Caldaro. On the other hand also the wine, that is produced from the Vernatsch grapes from the vineyards around the lake, is called „Kalterersee“.

VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

VINIFICATION

A one week fermentation on the skins with a controlled temperature of 24°C, malo-lactic fermentation and a four month aging on the fine lees in stainless steel and large casks.

VINEYARD

South and east facing slopes between 230 and 450 meters above sea level. Loamy, limestone gravel, with a small proportion of sand.

TASTING NOTES

- light cherry red
- dominant fruit tones of cherry and raspberry, with a touch of bitter almonds
- voluminous, very soft on the palate, pure drinking pleasure

RECOMMENDATION

This wine is ideal as an aperitif, an accompaniment to appetizers, or to typical Tyrolean fare such as speck and sausage, but also to lighter meats and mild cheeses.

AWARDS

VERNATSCH CUP - SCHIAVA TROPHY – 2019 Vernatsch des Jahres

BEREBENE DEL GAMBERO ROSSO – 2013, 2014, 2020: Oscar qualità prezzo