

# KALTERERSEE

## CLASSICO SUPERIORE DOC 2023

**VARIETAL:** Schiava

**AGE OF VINES:** 20 – 50 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 1 – 3 years

**YIELD:** 85 hl/ha

**TRELLISING SYSTEM:** Pergola

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.0 g/l

**TA:** 4.7 g/l

Contains sulphites



### 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 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 patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves 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 overall excellent grape quality.

### VINEYARD

The vineyards extend over south- and east-facing slopes at an altitude of 230 to 450 meters above sea level. The soil consists mainly of loamy limestone gravel with a small proportion of sand.

### VINIFICATION

The wine is macerated for one week at a controlled temperature of 24 °C, followed by malolactic fermentation. It is then aged for 4 months on the fine lees, both in stainless steel and concrete tanks.

### TASTING NOTES

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

### RECOMMENDATION

This Kalterersee goes perfectly with light Mediterranean cuisine and typical Tyrolean dishes. It unfolds its aroma particularly well with a Alto Adige cold cuts platter with speck, sausage and mild cheese. Try it with pizza too!

### AWARDS

**VERNATSCH CUP – SCHIAVA TROPHY** – 2019 Vernatsch des Jahres

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