

# Puntay

## KALTERERSEE CL. SUP. 2021

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Schiava

**AREA AND SOIL:** Hilly vineyards with south to east exposure and altitude between 230 and 450 m above sea level. Calcareous-gravelly soil.

**CULTIVATION:** Pergola

**YIELD:** 80 hl/ha

**VINIFICATION:** Vinification in cement tanks; subsequent storage in oak barrels and Clayver (ceramic amphora) where malolactic fermentation takes place; ageing for 5 months.

**ANALYSIS:** alcohol: 12.5%, total acidity: 5.2 g/l, res. sugar: 2.5 g/l

**AGING POTENTIAL:** 1-6 years

**TASTING NOTES:** Light and luminous ruby red colour. Typical bouquet of Schiava grapes, with a marked hint of cherries and a light almond aroma. Persistent taste. A wine whose good structure allows a longer life than other wines made from this indigenous grape variety.

**PAIRING:** Because of its drinkability, it can be paired with many dishes, from fish soups to bacon. It is the best „convivial wine“ you can try.

**SERVICE TEMPERATURE:** 12 – 14 ° C

Contains sulphites

