

## CLASSIC

# KALTERERSEE CL. SUP. 2023

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Schiava

**AREA AND SOIL:** The vineyards are located in hilly areas with a south-easterly exposure, between 230 and 350 meters above sea level. The soil has a high proportion of sand, pebbles and silt.

**CULTIVATION:** Pergola

**YIELD:** 80 hl/ha

**VINIFICATION:** Fermentation takes place in steel tanks, while the 4-month maturation takes place partly in concrete and partly in stainless steel tanks.

**ANALYSIS:** alcohol: 13.0 %, total acidity: 4.7 g/l, res. sugar: 2.0 g/l

**AGING POTENTIAL:** 1 – 3 years

**TASTING NOTES:** The wine has a bright ruby red color. Its bouquet is very fruity, with delicate almond aromas. On the palate, it is round, lively, fresh and very easy drinking.

**PAIRING:** This Kalterersee goes ideally with light meals and is the perfect companion for a get-together.

**SERVICE TEMPERATURE:** 13 – 15 °C

Contains sulphites

