

# Puntay

## KALTERERSEE CL. SUP. 2023

SÜDTIROL - ALTO ADIGE DOC

**ORGANIC CERTIFICATE:** Abcert IT-BIO-013

**VARIETAL:** Schiava

**AREA AND SOIL:** The vineyards are situated in south and east-facing locations, between 230 and 450 meters above sea level, on a calcareous gravel soil.

**CULTIVATION:** Pergola

**YIELD:** 80 hl/ha

**VINIFICATION:** The winemaking process involves traditional mash fermentation over 12 days, followed by ageing and storage in stainless steel tanks for 9 months.

**ANALYSIS:** alcohol: 12.5 %, total acidity: 5.0 g/l, res. sugar: 2.0 g/l

**AGING POTENTIAL:** 1 – 6 years

**TASTING NOTES:** The wine has a light ruby red color. Its fruity bouquet is reminiscent of wild berries and ripe cherries. It is full on the palate, with subtle acidity and pleasant tannins, and ends with a harmonious aftertaste.

**PAIRING:** Puntay Kalterersee is best served chilled. It goes wonderfully with pizza and Mediterranean dishes – but also with a speck and cheese platter. The perfect wine to spend a cozy evening with friends.

**SERVICE TEMPERATURE:** 13 – 15 °C

Contains sulphites

