



KETTMEIR

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Lago di Caldaro Classico D.O.C.

GRAPES:	Schiava (in the Grossa, Gentile, Grigia and Meranese sub-varieties) 95%, Lagrein 5%
PRODUCTION ZONE:	The historic Classico zone in the communes of Caldaro and Termeno
EXPOSURE AND ALTITUDE:	South/south-west; between 200 and 500 m above sea level
TYPE OF SOIL:	Soils that are mainly of calcareous origin, generally loose with abundant rocks and a highish organic content.
TRAINING SYSTEM:	Pergola
PLANT DENSITY:	3000-3500 vines per hectare
HARVEST PERIOD:	The end of September or beginning of October
ALCOHOL LEVEL:	12,00 % vol.
SERVING TEMPERATURE:	16° - 18° C.
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2-3 years

TECHNICAL PROFILE

Red wine vinification with maceration on the skins for 5-6 days at a temperature of 23°-25°C. After de-vatting, the new wine is racked into stainless steel tanks where the malolactic fermentation and maturation take place until the time of bottling.

ORGANOLEPTIC PROFILE

It has a color that varies between garnet red and pale ruby, a pleasant, fruity fragrance with light hints of violets and a mellow flavor, with an attractive finish reminiscent of bitter almonds and cherries.

SERVING SUGGESTIONS

A wine for drinking throughout a meal, though we particularly recommend it with vegetable-based pasta and rice dishes, rabbit, chicken or the traditional speck (salted smoked raw ham).

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