

Lago di Caldaro

Classico.DOC



KETTMEIR

Variety:	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
Altitude:	250 - 450 m (820 - 1,475 ft.) 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
Planting density:	3,000 - 3,500 vines per hectare (1,215 - 1,415 per acre)
Harvest time:	The end of September or beginning of October
Alcohol volume:	12,00 % vol.
Serving temp. :	14 - 16 °C (57 - 60 °F)
Recommended glass:	A large Bordeaux - style glass, narrowing at the rim
Ageing potential:	2/3 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

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.

Tasting notes

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.

Food matching

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).

