



KETTMEIR

LAGO DI CALDARO

DOC CLASSICO SUPERIORE



GRAPES

100% Schiava (sub-varieties of Grossa, Gentile, Grigia and Meranese)



PRODUCTION ZONE

Classic areas around Caldaro and Termeno



ELEVATION

250 - 450 mt. a.s.l.



SOIL TYPE

Mainly calcareous in origin, generally loose with abundant skeleton and good ratio of organic matter



TRAINING SYSTEM

Pergola



PLANT DENSITY

3,000 - 3,500 plants per hectare



HARVEST TIME

Late September / early October



ALCOHOL VOLUME

13,00 % vol.



SERVING TEMP.

14 - 16 °C



RECOMMENDED GLASS

Bordeaux-style, large bowl with narrow rim



AGEING POTENTIAL

3 / 4 years



BOX

6 Bottles



FORMAT

75 cl

TECHNICAL NOTES

Red wine vinification, skins are macerated for 5 - 6 days at a temperature of 23 - 25 °C. After fining the young wine is racked in large wood casks where malolactic fermentation takes place. The wine ages here until ready for bottling.

TASTING NOTES

Pale ruby red in hue, pleasant, fruity aroma with subtle hints of violets, smooth and mellow on the palate with a beautiful finish of bitter almond and cherry.

FOOD PAIRINGS

A wine to accompany every course, it goes particularly well with vegetarian pasta and rice dishes, rabbit, chicken and local speck.

The Kalterersee Charter seal represents both commitment to and a guarantee of quality. The quality seal is only awarded to wines which have been approved by a panel of international wine experts and journalists. This wine does not just showcase one of Alto Adige's most historical grape varieties but symbolizes of this corner of paradise in which we live and work.

