



CLASSIC

ALTO ADIGE LAGO DI CALDARO SCELTO 2022

For centuries, the area around Lake Caldaro (Kaltern) has been the most important and best-known wine-growing region for the Schiava (Vernatsch) grape variety. For this reason, the wines also bear the name Lago di Caldaro. In order to ensure the best quality, only the ripest grapes are selected at the beginning of the harvest; they are vinified separately and developed into Lago di Caldaro scelto. The hillside sites that are located along the South Tyrolean Wine Road yield forth a harmonious, silky smooth Schiava that promises an agreeable and fruity drinking pleasure.



ruby-red



aromas of violet,
cherry and bitter almond



silky, juicy,
tender and
harmonious

VARIETY:

Schiava

AGE:

15 to 50 years

AREA OF CULTIVATION:

Sites: vineyards on the hills of Appiano and Lake Caldaro (420-480m)

Exposure: southeast to southwest

Soil: Moraine debris

Training System: Guyot

HARVEST:

end of september; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation in stainless steel, followed by malolactic fermentation and development in stainless-steel tanks.

YIELD:

70 hl/ha

ANALYTICAL DATA:

Alcohol Content: 13 %

Acidity: 4.7 gr/lit

SERVING TEMPERATURE:

12-14°C

PAIRING RECOMMENDATION:

It pairs nicely with a hearty Brotzeitbrettl (meat-and-cheese board) as well as with South Tyrol's eclectic home cooking, including fried calf's head.

STORAGE/POTENTIAL:

3 to 4 years

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