ROTTENSTEINER

KALTERER SEE AUSLESE

ALTO ADIGE DOC

VINTAGE: 2020
VARIETY: Schiava (100%)
CULTIVATION SYSTEM: pergola
SOIL: sandy, sedimentary soil
YIELD: 9.000 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 10,000
STORABILITY: 2-3 years
SERVICE TEMPERATURE: 15°

TECHNICAL DATA
ACIDITY: 4.7 g/l
RESIDUAL SUGAR: 1.6 g/l
ALCOHOL: 12.6% vol

HISTORY

The Kalterersee Auslese is one of the best known wines of South Tyrol – and in the meantime, way better than its reputation. The times of the huge harvests are over, and the Kalterersee has become an elegant, fruity and light red. Only the best grapes can be used for the Auslese (= Selection), and strict regulation ensures its quality.

VINEYARDS

Our Schiava grapes grow on the Nussbaumer estate in Missiano near Bolzano.

VINIFICATION

After fermentation at 25°C, the Kalterersee maturates in stainless steel tanks.

DESCRIPTION

As all wines of the Schiava variety, the Kalterersee is a also a very versatile wine, light and easy to drink, which goes brilliantly with starters, poultry, white and red meat and especially with cold cuts.

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