

CLASSIC

# LAGO DI CALDARO SCELTO CLASSICO DOC

2023

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 to early october; 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: 13,5 %

Acidity: 4.75 gr/ltr

## 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

