

Puntay

KALTERERSEE CL. SUP. 2022

SÜDTIROL - ALTO ADIGE DOC

ORGANIC CERTIFICATE: Abcert IT-BIO-013

VARIETAL: Schiava

AREA AND SOIL: The vineyards are situated in south and east-facing locations, between 230 and 450 meters above sea level, on a calcareous gravel soil.

CULTIVATION: Pergola

YIELD: 80 hl/ha

VINIFICATION: The winemaking process involves traditional mash fermentation over 12 days, followed by ageing and storage in stainless steel tanks for 9 months.

ANALYSIS: alcohol: 12.5 %, total acidity: 5.2 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1 – 6 years

TASTING NOTES: The wine has a light ruby red color. Its fruity bouquet is reminiscent of wild berries and ripe cherries. It is full on the palate, with subtle acidity and pleasant tannins, and ends with a harmonious aftertaste.

PAIRING: Puntay Kalterersee is best served chilled. It goes wonderfully with pizza and Mediterranean dishes – but also with a speck and cheese platter. The perfect wine to spend a cozy evening with friends.

SERVICE TEMPERATURE: 13 – 15 °C

Contains sulphites

