

Kalterersee Classico Superiore “per sé” 2025 Alto Adige DOC

Schiava has always been at the heart of South Tyrolean winegrowing history, and remains a classic grape variety despite the attention and focus shifting to other native and international grapes. With its captivating approachability and buoyant nature, it truly reflects the land, Alto Adige, and our estate. This grape is a pillar of viticulture in Alto Adige, and is an integral part of our history, traditions, and above all, is a fundamental part of our identity. The "Per Sé" Lago di Caldaro Classico Superiore is the result of the selection of our best Schiava grapes - an innovative Lago di Caldaro interpretation between tradition and departure.

“The classic Kalterersee Classico “per sé” shows a fresh ruby red color and an elegantly fruity bouquet of sour cherries and violets, white pepper and dark chocolate. Delicate tannins and a fresh structure characterize the light and pleasure-driven palate, ending in a juicy-spicy finish. A successful and innovative Kalterersee interpretation between tradition and innovation - a wine that speaks “for itself” (=per sé!)”

Elena Walch

VINTAGE 2025

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage

VINIFICATION

Only fully ripe grapes are selected. Traditional must fermentation for 7 days in stainless steel tanks at a temperature of 27°C. Maturation in Slavonian/French oak barrels (80 hl) and in steel tanks. A wine made to be drunk young.

Alcohol: 12,50% Vol.

Total acidity: 5,1 g/L

Residual sugar: 1,7 g/L

Variety: 100% Schiava

Appellation: Alto Adige DOC

Aging potential: 3-7 years

Availability: 0,75 l

Harvest: Entirely handpicked

