

Kalterersee Classico Superiore “per sé” 2024 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 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

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: 515 g/L

Residual sugar: 2,6 g/L

Variety: 100% Schiava

Appellation: Alto Adige DOC

Aging potential: 3-7 years

Availability: 0,75 l

Harvest: Entirely handpicked

