



NIKLAS

WEINGUT



KLASER

**Südtiroler Kalterer See
Classico Superiore DOC - Hecht**

This wine is fun. Made with selected Schiava grapes, it has an elegant fruity bouquet. A typical Schiava from Lake Kaltern – and very much at home here. Just like the pike.

TASTING NOTES

Color: brilliant light ruby red

Aroma: elegant fruity bouquet of red berries.

Taste: racy on the palate with lingering spicy mineral notes and a delicate opulence.

FOOD PAIRINGS

This classic Alto Adige wine is almost always a convincing choice. It is perfect with smoked bacon, sausage and cheese, summer starters and fish. Served lightly chilled, it is the ideal wine for a social gathering on a warm day.

VINIFICATION

Short must fermentation in stainless steel tanks at a cool controlled temperature and final fermentation at 18 °C. Malolactic fermentation in stainless steel tanks.

AT A GLANCE

Grape variety, age of vines: Schiava in all its varieties, 30 to 40 years.

Site: Barleit 400 m a.s.l.

Soil: loamy soils and calcareous gravel.

Vine training: pergola training system, near-natural integrated production.

SERVING TEMPERATURE 12 - 15 °C

OPTIMUM MATURITY 3 years

ALCOHOL 13 % vol

TOTAL ACIDITY 4,8 g/l

RESIDUAL SUGAR < 1 g/l