



# Südtiroler Kalterer See Classico Superiore DOC - Hecht 2022

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

KLASER

Hecht

**KLASER** 

KALTERER SEE

CLASSICO SUPERIORE

NIKLAS

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 4,6 g/l RESIDUAL SUGAR 0,3 g/l



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