



## FUXS

### Südtiroler Kalterer See Klassisch DOC 2022

Our favorite red wine for the summer. Nice and light. The wine is a clear expression of its origins: modern, sociable and rooted to the soil. Like a fox.

#### TASTING NOTES

Color: brilliant light ruby red  
Aroma: intensive fruity bouquet of ripe berries.  
Taste: juicy on the palate, well rounded with an elegant tannin structure.

#### FOOD PAIRINGS

The real companion for all occasions and especially delightful with smoked bacon, sausage and cheese, savory starters and white meats. Also ideal with light vegetable dishes and fish.

#### VINIFICATION

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

#### AT A GLANCE

Grape variety, age of vines: Schiava in several varieties, 30 to 40 years.  
Site: Seegüter and Barleit, up to 300 to 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** 12,5 % vol

**TOTAL ACIDITY** 4,3 g/l

**RESIDUAL SUGAR** 0,3 g/l