



FUXS

Südtiroler Kalterer See Klassisch DOC

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