



# STEFLHOF

GEORG ANDERGASSEN



## *Kalterer See Classico Superiore*

SÜDTIROL DOC ALTO ADIGE

**Variety:** Vernatsch

**Terroir:** Prutznai

**Soil characteristics:** Clayey calcareous soil rich in skeletal substances, inclined slightly to the southeast.

**Processing and vinification:** The Vernatsch variety can look back on a long tradition. It is handled manually, from pruning to harvesting; fermentation for 20 days in contact with the grape skins in stainless steel barrels. Maturation: 50% in stainless steel and 50% in large wooden casks.

**Sensory characteristics:** Very elegant. A red wine with notes of strawberry and violets, with a typical bitter almond flavor on the palate.

**Recommendation:** The ideal accompaniment to traditional local South Tyrolean cuisine.

**Vintage:** 2020

**Serving temperature:** 16° C

**Yield:** 85 hl/ha

**Alcohol:** 13% Vol

**Storage life:** 3 – 6 years

**Harvest time:**  
Late September

**Acidity:** 5.0 g/l

**Residual sugar:** 1.3 g/l

**Area under cultivation :**  
8,000 m<sup>2</sup>

**Training method:** Pergola

**Production:** 8,000 bottles