



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: 2018

Acidity: 5,0 g/l

Serving temperature: 16° C

Residual sugar: 1,3 g/l

Yield: 85 hl/ha

Area under cultivation :
8,000 m²

Alcohol: 13% Vol

Training method: Pergola

Storage life: 3 – 6 years

Production: 8,000 bottles

Harvest time:
Late September