

Alto Adige Kalterersee Auslese DOC



The Kalterersee Auslese is one of the best known wines of Alto Adige – and in the meantime way better than his reputation. The times of the huge harvests are over, and the Kalterer has become an elegant, fruity and light red. Only the best grapes can be used for the Auslese (= Selection), and strict laws ensure that the quality can't be “produced” in the cellar but has to come from the vineyard. So it is forbidden to add concentrated must to the grapes to raise the content of alcohol in the wine.

As all wines of the Schiava variety, also the Kalterersee is a very versatile wine, light and easy to drink, which goes brightly together with starters, poultry, white and red meat and especially with cold cuts. The Kalterersee is best served young, within its first 2-3 years, and at a temperature of 15 – 17 °C.

Vineyard area: 8,5 ha
Cultivation system: Pergola
Soil: Sandy, sedimentary soil
Yield: 9000 l/ha
Variety: Schiava (100 %)
Vinification: Steel
Acidity: 4,1 g/l
Residual sugar: 1,5 g/l
Alcohol: 12,6 % vol