

## Kalterersee Classico Superiore “per sé” 2023 Alto Adige DOC

Schiava has always been at the heart of South Tyrolean winegrowing history, and remains a classic grape variety despite the attention and focus shifting to other native and international grapes. With its captivating approachability and buoyant nature, it truly reflects the land, Alto Adige, and our estate. This grape is a pillar of viticulture in Alto Adige, and is an integral part of our history, traditions, and above all, is a fundamental part of our identity. The "Per Sé" Lago di Caldaro Classico Superiore is the result of the selection of our best Schiava grapes - an innovative Lago di Caldaro interpretation between tradition and departure.

*“The classic Kalterersee Classico “per sé” shows a fresh ruby red color and an elegantly fruity bouquet of sour cherries and violets, white pepper and dark chocolate. Delicate tannins and a fresh structure characterize the light and pleasure-driven palate, ending in a juicy-spicy finish. A successful and innovative Kalterersee interpretation between tradition and innovation - a wine that speaks “for itself” (=per sé!)”*

*Elena Walch*

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### VINTAGE 2023

We are delighted with an interesting 2023 vintage! Even though we have experienced a challenging growing season with alternating warm and cool periods with some rain, we have had a fantastic harvest season with the best possible weather conditions for ripening. After a midsummery June and July, followed by high rainfall at the beginning of August, the grapes were able to benefit and ripen for a long time from the optimal conditions with plenty of sunshine. Harvest began late in early September with ideal weather conditions which were only replaced by more unstable weather towards the end. Warm daytime temperatures and cool nights allowed the grapes to reach optimum ripeness with balanced acidity levels and clear fruit, and good structure.

### VINIFICATION

Only fully ripe grapes are selected. Traditional must fermentation for 7 days in stainless steel tanks at a temperature of 27°C. Maturation in Slavonian/French oak barrels (80 hl) and in steel tanks. A wine made to be drunk young.

Alcohol: 13,00% Vol.

Total acidity: 5,5 g/L

Residual sugar: 2,4 g/L

Variety: 100% Schiava

Appellation: Alto Adige DOC

Aging potential: 3-7 years

Availability: 0,75 l

Harvest: Entirely handpicked

