

klosterhof

WEINGUT



KALTERERSEE PLANTADITSCH Classico Superiore

This Kalterersee is a single-variety Vernatsch. Together with the Riserva range 'Plantaditsch', the 'Kalterersee' from our classic line is one of the Klosterhof's flagship varieties. This wine has its origins in our home region and is synonymous with the local craft of wine-making.

The wine is characterised by its clear, bright ruby-red colour and a bouquet reminiscent of violets, bitter almond and white fruits. It is elegant on the palate with a subtle acidity.

Its terroir is influenced, among other factors, by the soil conditions in the Plantaditsch location. Here, the oldest vines, planted and nurtured by our (great) grandparents, have reached ages of up to 85 years. The sparse, sandy subsoil, which derives its qualities from the alluvial limestone gravel washed up from the stream, facilitates lean, balanced vine growth.

Harvesting generally takes place between the end of September and the beginning of October. To ensure only the best grape material is used, the bunches are harvested by hand, destalked and hand-sorted on a riddling rack. The selected grapes are further processed in a large wooden barrel. Following the two-week, temperature-controlled mash fermentation, racking and spontaneous acid degradation take place. Before being bottled, this wine is left to mature for six months in the large wooden barrels.



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