

klosterhof

WEINGUT

PLANTADITSCH

KALTERERSEE

Classico Superiore R.



The 'Plantaditsch' is made from a selection of grapes from the oldest Vernatsch vines in our Plantaditsch location and is one of the Klosterhof's three flagship varieties. This premium wine from our Riserva range is produced in accordance with the strict regulations of the Kalterersee Charta and is only available two years after the harvest.

In the glass, this wine has a dense, vibrant ruby colour. The bouquet of our Plantaditsch contains light berry flavours and bitter almond, combined with a subtle wood note. It is juicy and long-lasting on the palate.

Our Plantaditsch vineyard, from which this wine takes its name and on which the grapes for our 'Plantaditsch' thrive, is located above Kalterer See lake at an elevation of 380 metres. The soil here derives its qualities from the alluvial limestone gravel washed up from the stream. The sparse, sandy subsoil offers the ideal substrate for lean, balanced vine growth.

Harvesting usually takes place at the beginning of October. We pick the grapes by hand, destalk them and hand-sort them once more on a riddling rack. Although very time-consuming, this procedure ensures that only the best grapes are further processed in large wooden barrels. The mash fermentation, with intense agitation of the mash, lasts two weeks and takes place under temperature-controlled conditions. This is followed by racking and spontaneous acid degradation in small French oak barrels. The wine is only bottled after a 12-month maturation period in these barrels. This wine, however, requires even more time and we don't sell our 'Plantaditsch' until two years later at the earliest.



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