

Kalterersee Auslese DOC MASTRI VERNACOLI

- General description:** Schiava was at one time the most widespread indigenous grape variety in Trentino Alto Adige, especially around Lake Caldaro, and has been grown in Trentino since the Middle Ages. Originally a humble wine, its quality improved gradually over time thanks to the passion and skills of Trentino winegrowers.
In the past, vineyards cultivated with Schiava were also planted with a number of Lagrein vines to give the wine greater body, complexity and colour; hence this blend was developed, which takes its name from the classic production area, i.e. Lago di Caldaro. Over the years the cultivation area has been extended to include the whole of the lower Adige valley.
- Production area:** The lower Adige valley on the boundary between Trentino and Alto Adige
- Grape varieties:** 85% Schiava Grossa, Schiava Grigia and Schiava Gentile with Lagrein and Pinot Nero making up the rest; yields of 90 hl/ha.
- Vinification and finishing:** The grapes are harvested exclusively by hand; after being carefully selected, they are vinified using the method for making red wine with the skins remaining in contact with the must for a short period. Fermentation is carried out in stainless steel tanks at a temperature of around 20–22 °C. The wine is then matured in stainless steel tanks, also at low temperatures, to maintain the fruit and fragrance for which it is known.
- Analysis:** Alcohol: 11.50% vol.
Total acidity: 4.50 g/l
Net dry extract: 23 g/l
Residual sugar: dry
- Organoleptic description:** Ruby red in colour; fruity cherry nose; smooth, mouth-filling palate. Elegant and lively with all its components in balance, extremely enjoyable. Presents a pleasantly soft and fruity palate, which often reveals slight hints of bitter almonds.
Goes well with starters and typical Tyrolean specialities, *Speck* and sliced cured meats and salamis, but also with white meats and fresh, young cheeses.