



Kalterersee Classico Superiore 2018

Tasting notes

Lucid ruby-red color.

Our Kalterersee Classico Superiore has fresh, fruity aromas of cherry and bitter almond. The wine is lightly tannic while still elegant and smooth in terms of structure.

Vineyards

The vineyards grow in Caldaro - Pianizza di Sotto at 440 m above sea level on a calcareous, gravelly alluvial soil. The vines are up to 80 years old.

Food pairing

We recommend pairing the Kalterersee Classico Superiore with appetizers, pasta, vegetables and fish as well as regional Tyrolean specialities such as smoked bacon (Speck), smoked dry sausages (Kaminwürzen) and mild cheese.

Aging: 4 to 8 years

Serving Temperature: 12 to 14°C.