
ERSTE+NEUE KALTERERSEE CLASSICO SUPERIORE



Region: Alto Adige, Italy

Appellation: Alto Adige DOC

Grapes: 100% Schiava

Farming: Practicing organic

Age of vines: Average planting date - 1990

Altitude & Soil Type: 400 M, Glacial soils with clay and porphyry

Typical Harvest Time: Mid to Late September

Maceration & Fermentation: 6 days maceration, controlled low temperature fermentation in stainless steel fermentors with selected yeasts

Aging: 4 months in wooden cask

Finishing: Fined with Bentonite, sterile filtered, Potassium polyaspartate stabilized

Production: 60,000 bottles annually

Notes from Oliver:

The Alto Adige (or Süd Tyrol, as it's called by the German-speaking inhabitants) is known for good large, co-operative wineries such as Erste + Neue, which is right in the center of Caldaro, one of the small towns on the 'Wine Road' south of Bolzano. 'Erste+Neue' means 'First + New', and is the merger of the first ('erste') co-op cellar in Caldaro and the newest co-op ('neue') after the Alto Adige became a part of Italy after World War I.

Schiava is one of the most important native red grapes to the Alto Adige. Heavily grown throughout the region, the term Kalterersee is reserved for Schiava grown around Lake Kaltern (the Kalterer See in German). This is a light, cherry/herbal red wine that is very useful at the table; great with the local speck (smoked ham), certainly, but drink this with pizza, all kinds of salumi, many pasta dishes.