

Baron Di Pauli



KALKOFEN 2017

KALTERERSEE
CLASSICO SUPERIORE DOC

COMPOSITION:	Schiava	ALCOHOL:	13,0 %
YIELD:	60 hl/ha	ACID:	4,5 g/l
BOTTLES:	15.000	RESIDUAL SU.:	1,5 g/l



PHOENIX FROM THE ASHES

Schiava is a Alto Adige variety that was long underrated to the point of being almost forgotten, just like the old limekiln after which the vineyard is named. Elegant power has enabled Kalkofen to rise phoenix-like from its ashes and cast a stylish spell over the world. The wine's versatility and grace will tempt you to drop the pearl of your soul into a glass of this nectar.

VINTAGE

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

VINIFICATION

The small Vernatsch grapes come from the oldest vines in the vineyard, and were selected by hand for this wine. The fermentation began spontaneously in the wooden fermentation vat, with a ten-day maceration period. Following an eight month maturation period in barrique and big wood barrels, the wine was bottled in late-April.

LOCATION/SOIL

Arzenhof, hill between 800 and 1,300 feet above the western side of Lake Kaltern. Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand and sufficient loam. Mediterranean microclimate.

TASTING NOTES

This wine is a pure pleasure. Its structure, and most of all its soft tannins, make this wine unique. The bouquet of the wine is intense and complex. Flavours of berries and a nice minerality characterize the aroma.