



pelagium 2020

Südtiroler Kalterer See classico superiore

Fifth vintage
Grape variety: Vernatsch
No. of bottles: 1900

Tasting notes

Color: a brilliant ruby-red;
nose: ripe red fruits like cherry and strawberry with subdued smoky notes;
on the palate: elegant, with a velvety finish; the exciting new interpretation of a classic wine

Locality and soil:

Vineyard: See
250 m above sea-level
Oriented towards the southeast
Slightly sloping
Humus-rich, sandy clay on limestone gravel
Typical light southerly wind

Vinification:

Spontaneous fermentation in large wooden cask
8 months on the yeast in oak cask
Bottled in June of 2021

Analytical data:

Alcohol: 12,5 % by volume
Residual sugar: 0.3 g/l
Acid: 4.8 g/l

Cultivation techniques:

Biodynamic cultivation methods
Gentle pruning of grapevines
Soil is tilled and sown
Use of infusions and biodynamic preparations to support plant growth
Much manual labor at specific points in time
Careful harvesting: September

About the name **pelagium**:

The grapes from which this wine is made grow in the immediate vicinity of Lake Caldaro. The word „pelagium“ is Latin, and means „pertaining to the lake.“

