



pelagium 2021

Südtiroler Kalterer See classico superiore

Sixth vintage Grape variety: Vernatsch No. of bottles: 1200

Tasting notes

color: bright ruby-red;

nose: red fruits like sour cherry and fresh raspberry;

fresh and lively in the drink;

delicate acidity structure and persistent juiciness on the palate

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

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

Vinification:

spontaneous fermentation in concrete cask aging on fine lees for 9 months bottled in July of 2022

Analytical data:

alcohol: 12,5 % by volume residual sugar: 0.3 g/l acid: 4.8 g/l

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."





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