



P|S



DeSilva

PETERLEITEN

KALTERERSEE CLASSICO • SÜDTIROL • ALTO ADIGE
DENOMINAZIONE DI ORIGINE CONTROLLATA



PETERLEITEN is the best selection of Vernatsch grapes from my father, Peter, from our vineyards on the KaltererSee.

Grape variety: 95% Grossvernatsch + 5% Lagrein (mixed grape variety)

Description: It is a classic with the old mixed set of Vernatsch and Lagrein and represents for us in our the best selection KaltererSee with power in aroma and taste.

Sites: 2 sites on Lake Kalterer See. Old vines at 224 m.

Soil: Loamy and chalky to sandy soil.

Harvest: End of September.

Yield: About 80 hl/ha

Vinification: The best lots are harvested separately and processed. De-stemming, traditional maceration in stainless steel tanks at controlled temperature. Drawing off after fermentation and then ageing for a few months in wooden barrels in order to promote the biological acid degradation.

Shelf life: At least 3 - 5 years.

Serving temperature: 14 - 16°C

Food recommendation: It is a wine for many occasions. Its strength is the flexibility in matching with food, with starters and typical South Tyrolean dishes such as Speck, dumplings, Schlutzkrapfen, Surfleisch and Hauswurst with sauerkraut. However, it also goes very well with white meat and mild cheese and even fish dishes of a special kind.

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ALCOHOL: 13,0 % vol.

TOTAL ACIDITY: 5,3 g/l

PH VALUE: 3,4

MALOLACTIC FERMENTATION: 100%

