



Old vineyards DeSilva is our original family name and therefore stands for the selection of the best grape qualities and the care of the soil in which the old vines are deeply rooted. The origin and character of our vineyard makes it unique and distinctive.

Peterleiten Lago di Caldaro classico Superiore DOC

Vine variety

95% Großvernatsch + 5% Lagrein

Description

It is a classic blending of Großvernatsch and Lagrein. It is a fruity and complex wine, with a gentle and amenable character.

Position

Different vineyards nearby the lake of Caldaro. One of our oldest vineyards with deeply rooted vines. Peterleiten is the name for the selection of the ripest grapes in this vineyard, 224 m altitude.

Land

Loamy to sandy land

Harvest

Late september

Yield

80 hl/ha

Development

Mechanical removal from the stems, traditional mash fermentation in stainless steel tanks at controlled temperature. Juice extraction is carried out when fermentation is completed in order to assist the biological acid degradation. When the bad is completed this Großvernatsch is ready to be prepared for filling, in some years we need a maturation in wood.

Shelf life

2 - 4 years

Serving temperature

12 - 15 °C

Food recommendation

Ideal for typical South Tyrolean dishes such as bacon, dumplings, Schlutzkrapfen, Surfleisch with Sauerkraut, buckwheat "Riebel", white meat and mild cheese, fish.