

PromoWines – Italy

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Alto Adige

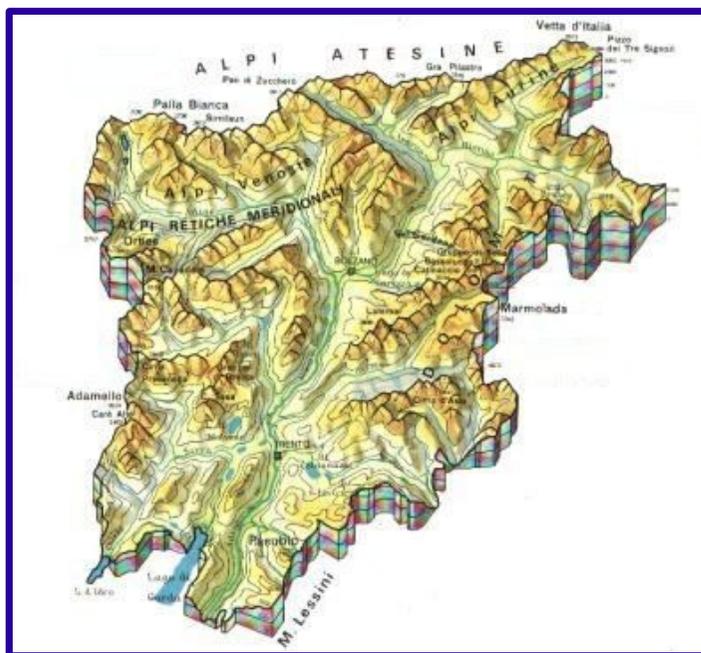
“A cool breeze of nature”

Recommended wine

❖ Söll Südtiroler Pinot Grigio 2004

of the Winery **Kellerei Kaltern**

Caldaro Alto Adige



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KELLEREI KALTERN

C A L D A R O

The Winery

The Kaltern Winegrowers' Co-operative

The Kellerei Kaltern, or, directly translated, the Kaltern Winegrowers' Co-operative, was founded in 1906. Even at this early stage, there were many thoughts about not only working together more efficiently and cost-effectively, but also trying to offer wines of the best possible quality.

In this way, the Kellerei had already begun to make a name for itself during the time of the Austro-Hungarian Empire, and was named an official Purveyor of Wines (Royal Warrant Holder) to the imperial palace in Vienna, until World War I. As did most producers in South Tyrol, Kellerei Kaltern lost their traditional customers in the former empire. It took well over 50 years for the wines from the Kalterer See region to again develop into an important export good.

In the 1980's, viticulture in Kaltern experienced an almost revolutionary change. As one of the first regions in Italy to do so, Kaltern realised that the tastes of consumers had changed — they were starting to demand and expect a return to high quality standards. As a result, yields were reduced, the average annual production was cut in half, and the hl/ha ratio fell continuously from 200 hl/ha in 1970, to 100 hl/ha in 1990, to 75 hl/ha in 2003.

Today, the Kellerei Kaltern has 410 members which together work and control over 290 ha of vineyards. This co-operative is commonly counted among the best and most quality-oriented wineries in Italy.

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Our Wines

1. Vial Pinot Bianco
2. Wadleith Chardonnay
3. Söll Pinot Grigio
4. Premstaler Sauvignon
5. Campaner Gewürztraminer

5. Signe Rosé
6. Greifenberg Lago di Caldaro
7. Saltner Pinot Nero
8. Spigel Lagrein
9. Campaner Cabernet Sauvignon
10. Lasón Merlot

Contact person:
Mr. Manfred Wohlgemuth

Wine Facts

<i>Appellation:</i>	Südtiroler DOC	<i>Yield:</i>	70 hl / ha
<i>Varietal(s):</i>	Pinot Grigio	<i>Alcohol:</i>	13.5 %
<i>Age of Vines:</i>	5 – 12 years	<i>TA:</i>	5.8 ‰
<i>Trellising System:</i>	Wire-trained	<i>Residual Sugar:</i>	3.0 g / l
<i>Harvest:</i>	End of September	<i>Optimal Aging:</i>	2005 – 2009

Vintage

2004: a moist, cool spring meant that our vines sprouted a week later than usual, and this delay remained with us till harvest time. Normal summer heat, with enough rainfall for a good supply of water, ensured the harmonious growth of the grapes. August and September were dry and allowed the early-ripening varieties to reach an optimal maturity. All the white wine varieties could be harvested in a healthy condition and an almost perfect state of ripeness. Cool night temperatures had a positive effect on the aroma and freshness of the wines. They present themselves as lively, fruity, fresh and well-structured.

Vinification

Whole-cluster pressing of ripe and healthy grapes, natural must clarification, slow fermentation at a controlled temperature of 18°C (20% in barrique), six-month ageing on the fine lees, filtering and bottling in March

Vineyard

Söll: a southeast facing slope above Tramin at 450 – 500 meters above sea level, a rather breezy vineyard that has a relatively warm micro-climate, despite its altitude; this combination allows a high degree of ripeness without danger of Botrytis.

Site / Soil

Heavy soils, primarily loamy, weathered chalk.

Tasting Notes

- light straw-yellow
- ripe pear, hazelnut, honeydew melon and a hint of vanilla on the nose
- the wine is round and smooth on the palate with light undertones of wood on the finish

