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## COMING SOON! BISCHOFSLAITEN

"A pure expression of the locally celebrated Schiava grape, the single-vineyard 2017 Alto Adige Lago di Caldaro Scelto Classico Bischofsleiten exhibits slim lines and sharp focus with a tight range of red berry tones that extends somewhere between raspberry and redcurrant. This is a wine of small margins when it comes to appearance and mouthfeel intensity. The wine exhibits a bright ruby color and finishes with searing acidity and a toned, streamlined body. Pair this wine with cheese ravioli cooked in melted butter and sage," Monica Larner, The Wine Advocate



Bottle Size: 750 mL

*Vintage:* 2017

*Producer:* Castel Sallegg

*Country:* Alto Adige, Italy

*Composition:*

100% Schiava

### WINEMAKER NOTES:

The Bischofsleiten, a location that belonged to the Bishops of Trento some 1,000 years ago, is one of the best around Lake Caldaro. The grapes for the "Bischofsleiten", a Lago di Caldaro Scelto Classico wine, thrive on the traditional pergola training system in a single vineyard. This system is highly suited to the Schiava grape as the leaf canopy protects the thin skin of the fruits from excessive exposure to the sun.

The wine is a bright ruby red in hue and has a charmingly uncomplicated scent with typical Schiava notes of cherry, violet, a hint of bitter almonds and fine herbs and spices. It is pleasant and fine on the palate with a subtle acidity and mild tannins, with notes of raspberry in the finish.

Our "Bischofsleiten" pairs very well with light dishes, poultry and light meats.

### TASTING NOTES:

A typical light raspberry color. Straight-forward fragrance with delicate notes of raspberry and herbs. Pleasant and mildly tannic with a delicate acidity on the palate. Elegant finish with subtle hints of cherry and strawberry.

### PRESS:

88 points Wine Advocate

### VINEYARD:

**Terroir:** Kaltern - Bischofsleiten

**Elevation:** 230 - 280 meters above sea level

**Plot:** Single vineyard at Lake Kaltern

**Soil:** Medium textured sandy loam that heats up quickly thanks to its location on a steep hillside, creating an ideal environment

### VINIFICATION:

**Production Progress:** Controlled mash fermentation at 25 degrees Celsius for 2 weeks approximately, followed by malolactic fermentation. Gentle pigeage extracts coloring and flavoring agents from the skins.

**Aging:** Aged in stainless steel tanks for 4 months

### VITICULTURE:

Training system: Traditional pergola  
Yield per vine: 2 kg - 80 hl/ha



FOR MORE INFORMATION VISIT: [KINDREDVINES.COM](http://KINDREDVINES.COM)

