



Conte Kuenburg Tenuta Agricola  
**CASTEL SALLEGG**

## “BISCHOFSLAITEN” 2017

### DOC Alto Adige Lago di Caldaro Scelto Classico



#### Tasting notes:



Light raspberry colour and a typical.



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.



12-14°C

#### Cellaring recommendations:

Up to 5 years

#### Wine and food pairing:

Excellent with light cuisine, poultry and white meat.

#### Grape variety:

100% Schiava

#### Terroir:

Kaltern - Bischofsleiten: 230 to 280 m above sea level. Single vineyard at Lake Kaltern. Medium-textured sandy loam that heats up quickly thanks to its location on a steep hillside, creating an ideal environment.

#### Training system:

Traditional pergola

#### Yield per vine:

2 kg - 80 hl/ha

#### Production process:

Controlled mash fermentation at 25°C for 2 weeks approximately, followed by malolactic fermentation. Gentle pigeage extracts colouring and flavouring agents from the skins.

#### Aging:

Aged in stainless steel tanks for 4 months.

<b>Alcohol:</b>	13,0%
<b>Total acidity:</b>	4,6 g/l
<b>Residual sugar:</b>	1,9 g/l