



Klausner Laitacher made following an ancient Valle Isarco tradition, consists of a blend of Schiava, Lagrein, Pinot Nero and “Blauer Portugieser”. The interaction between these varieties generates a wine of extraordinary elegance with a charmingly fresh fruity note.

Alto Adige Valle Isarco Klausner Laitacher DOC 2009

CANTINA VALLE ISARCO
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GRAPE VARIETY Schiava, Lagrein,
Pinot Nero, Blauer Portugieser
SUPPORT SYSTEM 50% Guyot, 50% pergola
AVERAGE YIELD 100 q/ha

ALCOHOL 12,5 % vol
ACIDITY 4,4 g/l
SUGAR-FREE EXTRACT 23,9 g/l
RESIDUAL SUGAR 3,0 g/l

FIRST YEAR OF PRODUCTION 1995
MEAN ANNUAL OUTPUT 10,000 bottles
AGEING CAPACITY 4–5 years
PRODUCTION AREA middle Valle Isarco
ALTITUDE 500–550 m a.s.l.
VINTAGE TIME mid October, hand-picked

CHARACTERISTICS light red wine
with a fresh and fruity taste
COLOUR bright ruby red
NOSE fresh, fruity with a light scent of bitter almond
TASTE rounded, fresh, long finish, smooth
SERVING TEMPERATURE 12–14 °C
MATCHINGS pasta dishes, speck, boiled white meats