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KALTERN
Kellerei . Cantina

PINOT NERO

DOC 2025

VARIETAL: Pinot Nero

AGE OF VINES: 5 – 25 years

TEMPERATURE: 14 – 16 °C

AGING POTENTIAL: 4 – 6 years

YIELD: 70 hl/ha

TRELLISING SYSTEM: guyot and pergola

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 2,5 g/l

TA: 5,0 g/l

Contains sulphites

VINTAGE

The 2025 vintage was marked by an early and very even vegetative cycle. A mild winter with adequate rainfall provided excellent starting conditions, with budbreak and flowering occurring ahead of the long-term average. A short but intense heat period in June was well managed thanks to sufficient water availability, while the more moderate temperatures in July helped preserve acidity. Warm spells in August supported ripening and aromatic development. Harvest proved challenging due to above-average rainfall in September and required particularly careful vineyard management. The result is a range of fresh, clearly structured white wines with lively acidity, alongside elegant, well-balanced red wines that show harmony and finesse.

VINEYARD

The vineyards are located on east-facing slopes at an altitude of 450 to 550 meters above sea level. The soil consists mainly of loamy limestone gravel with a small proportion of sand.

VINIFICATION

Maceration fermentation takes place at 23 °C with a maceration time of 8 days. This is followed by malolactic fermentation and 5 months of ageing in concrete vats and stainless steel tanks.

TASTING NOTES

- dense cherry red in color
- the wine reveals aromas of cherry, raspberry, and fruit tea on the nose
- initial impressions on the palate are voluminous and soft, with a silky smooth finish

RECOMMENDATION

This fruity wine pairs perfectly with pasta and light meat dishes, but also complements game and mild hard cheeses.

AWARDS

ROBERT PARKER – 2019: 90+ p., 2020: 92 p., 2021: 91 p.

JAMES SUCKLING – 2020: 92 p., 2021: 90 p., 2022: 90 p., 2024: 92 p.

WINE ENTHUSIAST – 2024: 92 p.

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