

CLASSIC

## ALTO ADIGE SANTA MADDALENA 2023

The Schiava grape finds its consummate expression in the Santa Maddalena wine – at least that’s what the locals say, calling the legendary South Tyrolean red “The Queen of Schiava.” This is not without good reason: the area around Santa Maddalena near Bolzano offers the autochthonous grape variety not only an ideal microclimate, but also loose moraine debris, where the grapes can fully develop their beautiful, intense and fruity aroma. With a structure that is delicate yet at the same time strong, this Santa Maddalena is seductive and a real pleasure to drink.



ruby red



fruity aromas ranging from  
wild berries to cherries



light, velvety, round,  
warm and spicy

### VARIETY:

Schiava (Vernatsch) 90%, Lagrein 10%

### AGE:

20 to 50 years

### AREA OF CULTIVATION:

Sites: vineyards around Santa Maddalena near Bolzano (300–350m)

Exposure: south and southeast

Soil: moraine debris

Training System: Guyot

### HARVEST:

end of september to early october; harvest and selection of grapes by hand.

### VINIFICATION:

Fermentation in stainless steel, followed by malolactic fermentation and aging in stainless-steel tanks

### YIELD:

70 hl/ha

### ANALYTICAL DATA:

Alcohol Content: 13.5 %

Acidity: 4.5 gr/l

### SERVING TEMPERATURE:

12–14°C

### PAIRING RECOMMENDATION:

Santa Maddalena goes well with appetizers such as Schüttelbrotravioli dumplings and also with braised meat, Schlachtplatte (butcher’s plate), Speck ham and cheese. Well chilled, it is an optimal accompaniment to fish.

### STORAGE/POTENTIAL:

3 to 4 years

