

Alto Adige ST. MAGDALENER CLASSICO HEILMANN

*“Grown in our classic vineyard Heilmann,
aged in oak casks, full bodied,
with aromas of spices”*



GRAPE VARIETIES: Schiava piccola, Schiava grigia (“Jungferlevernatsch”), Lagrein

TYPE OF SOIL: porphyritic and gravelly of moreinic origin

TRAINING SYSTEM: pergola-trained with one fruit shoot/vine

CROPPING DENSITY: 6.000 - 8.000 vines/ha

AVERAGE AGE OF VINES: 10 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE QUALITY: grape thinning in July (bunches are partially halved)

HARVESTTIME: from the beginning to the end of October

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation in stainless steel tanks at controlled temperature; maceration on the skins for about 10 days, a 15 % of whole bunches added to the fermentation

AGEING: malolactic fermentation and maturation in tonneaux of 700 litres and selected barriques of french oak for 17 months

COLOUR: intense ruby coloured wine

AROMA: cherries with hints of violets and spices

FLAVOUR: delicate full-bodied wine with silky tannins, persistent finish