

# Alto Adige ST. MAGDALENER CLASSICO

*„The classic, generous and elegant,  
produced from old vines;  
longer aging potential“*



GRAPE VARIETIES: Schiava piccola, Schiava grossa, Lagrein, Moscato Rosa

TYPE OF SOIL: porphyritic and gravelly of moreinic origin

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

CROPPING DENSITY: 6.000 - 8.500 vines/ha

AVERAGE AGE OF VINES: 30 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 seven days

AGEING: malolactic fermentation and maturation in small and medium oak barrels

COLOUR: intense ruby coloured wine

AROMA: on the nose it combines almond and ripe fruit notes integrated with hints of violet

FLAVOUR: delicate full bodied wine with silky tannins

Winery Unterganzner, Josephus & Barbara Mayr  
Via Campiglio 15, 39053 Cardano (BZ) - Italy  
T: +39 0471 365582 | M: info@mayr-unterganzner.it  
www.mayr-unterganzner.it