

Alto Adige ST. MAGDALENER

*„The harmonic, from our estate vineyard,
aged in large wood barrels“*



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

TYPE OF SOIL: alluvial of porphyritic origin

TRAINING SYSTEM: pergola-trained

CROPPING DENSITY: 3.000 - 5.000 vines/ha

AVERAGE AGE OF VINES: 25 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE QUALITY: grape thinning in July

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 a week

AGEING: malolactic fermentation and short maturation period in big oak barrels

COLOUR: ruby coloured wine

AROMA: the wine exhibits a soft peppery and fruity aroma with hints of almond

FLAVOUR: fruity, elegant and well balanced on the palate