



## CLASSIC

### ALTO ADIGE DOC SANTA MADDALENA 2025

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:

90% Schiava, 10% Lagrein

#### VINE AGE:

20-50 years

#### AREA OF CULTIVATION:

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

Exposure: south, southeast

Soil: moraine debris

Training system: Guyot

#### HARVEST:

Mid of September; harvest and selection of grapes by hand.

#### VINIFICATION:

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

#### YIELD:

70 hl/ha

#### ANALYTICAL DATA:

Alcohol content: 12,5%

Acidity: 5,0 gr/lit

#### SERVING TEMPERATURE:

12-14 °C

#### PAIRING RECOMMENDATION:

A versatile food wine.

Pasta dishes such as Ravioli, speck and cheese, well chilled also with fish.

#### POTENTIAL/STORAGE:

3-4 years

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