



## CLASSIC

### ALTO ADIGE DOC SCHIAVA NOBILE 2024

The indigenous red grape known as schiava in Italian and Vernatsch in German has been cultivated in South Tyrol since the Middle Ages. In Germany this variety is called Trollinger, a name derived from the word Tirolinger meaning "Tyrolean". The grape bunches and berries are unusually large in comparison with other varieties. Also used as a table grape, it has enjoyed great popularity as the Merano Grape Cure. Because the grapes ripen late, they need plenty of sunshine late into the fall. Alto Adige Schiava nobile is a soft, fruity/mild and uncomplicated red wine.



ruby red



aroma reminiscent of  
rasberry and cherry



fruity, fresh with  
pleasant fullness

#### VARIETY:

Schiava

#### AGE:

10 to 35 years

#### AREA OF CULTIVATION:

Sites: top Schiava vineyards sites in the municipality of Appiano and Caldaro (250-450m)

Exposure: southeast, southwest

Soil: limestone gravel and alluvial soils

Training system: Guyot

#### HARVEST:

Early October; harvest and selection of grapes by hand.

#### VINIFICATION:

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

#### YIELD:

70 hl/ha

#### ANALYTICAL DATA:

Alcohol content: 13 %

Acidity: 4.6 gr/l

#### SERVING TEMPERATURE:

12-14°

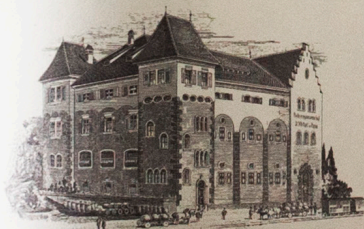
#### PAIRING RECOMMENDATION:

Pleasant accompaniment both to the classic South Tyrolean snacks and to simple South Tyrolean cuisine like „Schlutzkrapfen“ ravioli and all types of „Knödel“ dumplings; also pairs well with sophisticated first courses like tortelloni filled with veal breast.

#### POTENTIAL/STORAGE:

3 to 4 years

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