



## CLASSIC

# ALTO ADIGE DOC SCHIAVA NOBILE 2025

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  
raspberry and cherry



fruity, fresh with  
pleasant fullness

### VARIETY:

Schiava

### VINE AGE:

10-35 years

### AREA OF CULTIVATION:

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

Exposure: southeast, southwest

Soil: limestone gravel and alluvial soils

Training system: Guyot

### HARVEST:

Mid of September; 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: 12,5%

Acidity: 5,0 gr/lit

### SERVING TEMPERATURE:

12-14 °C

### PAIRING RECOMMENDATION:

A pleasant food wine.

Classic South Tyrolean snacks such as speck and cheese and simple local cuisine such as Schlutzkrופן (traditional ravioli filled with spinach and ricotta) and Knödel (South Tyrolean bread dumplings).

### POTENTIAL/STORAGE:

3-4 years

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