

LINE
CLASSIC

ALTO ADIGE SANTA MADDALENA 2020

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



Velvety, round,
warm and spicy

VARIETY:

Schiava (Vernatsch) 90%, Lagrein 10%

AGE:

20 to 50 years

AREA OF CULTIVATION:

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

Exposure: south and southeast

Soil: moraine debris

Training System: Pergola

HARVEST:

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

VINIFICATION:

Fermentation in stainless steel, followed by malolactic fermentation and aging, partly in large oak barrels and partly in steel tanks.

YIELD:

70 hl/ha

ANALYTICAL DATA:

Alcohol Content: 13 %

Acidity: 4.8 gr/l

SERVING TEMPERATURE:

12–14°C

PAIRING RECOMMENDATION:

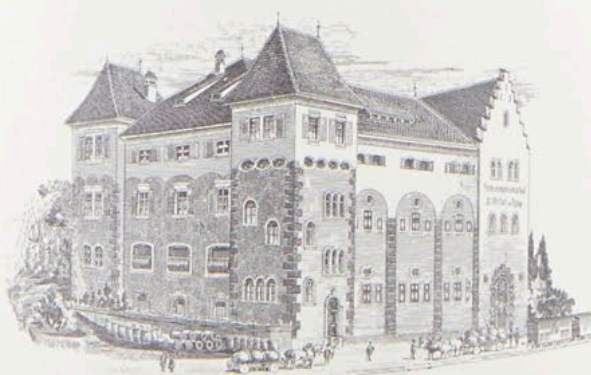
Santa Maddalena goes well with appetizers such as Schüttelbrotravioli dumplings and also with braised meat, Schlachtplatte (butcher’s plate), Speck ham and cheese. Well chilled, it is an optimal accompaniment to fish.

STORAGE/POTENTIAL:

3 to 4 years



ST. MAGDALENER
SÜDTIROL · ALTO ADIGE · DOC



KELLEREI **ST. MICHAEL-EPPAN** CANTINA