

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC
**VERNATSCH
FALLWIND 2024**

For centuries, Vernatsch (Schiava) was the most important local red wine variety. Today, reduced cultivation areas and the south-east and south-west facing vineyards along the South Tyrolean Wine Road guarantee the best qualities. Our Vernatsch Fallwind is a fresh, fruity wine with fine bitter almond aromas. Simply a classic.



ruby red



cherry, violet and
tender red fruits



soft, elegant, light note
of bitter almonds

VARIETY:

Schiava

AGE:

20 to 40 years

AREA OF CULTIVATION:

hillside sites in Appiano

Exposure: Southeast

Soil: Limestone gravel and moraine debris

Training System: Pergola

HARVEST:

early October; harvest and selection of grapes by hand.

VINIFICATION:

fermentation on the skins, ageing and
malolactic fermentation in steel tanks.

YIELD:

70 hl/ha

ANALYTICAL DATA:

alcohol content: 13%

acidity: 4.6 gr/lt

SERVING TEMPERATURE:

12-14°

PAIRING RECOMMENDATIONS:

pairs nicely with starters and South Tyrolean dishes such as
"Roggentaschen" ravioli with smoked meat. It is also a consummate
accompaniment to "Speck", sausages, mild cheeses and bread.

Well chilled, it also goes well with fish.

STORAGE/POTENTIAL:

4 to 5 years

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