

ALTO ADIGE SCHIAVA PAGIS 2020

Schiava (German: Vernatsch) was the most important South Tyrolean red wine for centuries. Today there are only a few sites that are suitable for this autochthonous grape variety: the grapes used to make Pagis thrive on the southeastern slopes above the South Tyrolean Wine Road, between San Michele and San Paolo. It is fresh, fruity and has a fine aroma of bitter almonds. Simply a classic – a guarantee of true drinking pleasure.



ruby-red



fruity aroma reminiscent
of cherry, violets
and red fruits



full-bodied, supple and
elegant, with subtle notes
of bitter almond

VARIETY:

Schiava

AGE:

20 to 40 years

AREA OF CULTIVATION:

Sites: Pagis Vineyard in Eppan, between San Michele and San Paolo (400-450m)

Exposure: Southeast

Soil: Limestone gravel

Training System: Pergola

HARVEST:

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

VINIFICATION:

Fermentation in stainless-steel tanks. Malolactic fermentation in large oak barrels (70-100 hl), in which the wine is aged for a minimum of five to six months.

YIELD:

70 hl/ha

ANALYTICAL DATA:

Alcohol Content: 13 %

Acidity: 4.6 gr/l

SERVING TEMPERATURE:

12-14°C

PAIRING RECOMMENDATIONS:

Pagis pairs nicely with starters and South Tyrolean dishes such as Roggentaschen ravioli with smoked meat. It is also a consummate accompaniment to Speck ham, sausages, mild cheeses and bread. Well chilled, it also goes well with fish.

STORAGE/POTENTIAL:

4 to 5 years

