



Alto Adige ST. MAGDALENER CLASSICO

*„The classic, generous and elegant,
produced from old vines;
longer aging potential“*

GRAPE VARIETY: Schiava piccola, Schiava grossa, Lagrein, Moscato Rosa

TYPE OF SOIL: porphyritic and gravelly of moreinic origin

TRAINING SYSTEM: pergola - trained with one fruit shoot / vine

CROPPING DENSITY: 6000 – 8500 vines / ha

AVERAGE AGE OF VINES: 20 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE QUALITY: 50% of the grapes are thinned in July; (bunches are halved)

HARVESTTIME: from the beginning to the end of October

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation in stainless steel tanks at controlled temperature;

maceration on the skins for about seven days

AGEING: malolactic fermentation and maturation in small and medium oak barrels

COLOUR: intense ruby coloured wine

AROMA: on the nose it combines almond and ripe fruit notes integrated with hints of violet

FLAVOUR: delicate full bodied wine with silky tannins