

SCHIAVA

Classification: Vigneti delle Dolomiti IGP Grape Variety: 100% Schiava Provenance: Caldaro and Termeno. Age of Vineyard: 100 years old and more.

Vinification and Maturing: Spontaneous fermentation on skins in stainless steel tanks. Malolactic fermentation in wood barrell (50hl) for 18 months. Wine is not clarified nor filtered.

Characteristics: Delicate red wine with seductive aroma of red berries, dry fruits and almonds. Balanced game of acidity and fruity with complex finish. Ideal with sud-tyrolean home cooking but also promising with mild cheeses and fishes.

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