

SCHIAVA

Red Wine

Wine region

Caldaro and Termeno

Vinification and Aging

Spontaneous mash fermentation in steel, acid degradation and storage in tonneau for 18 months. Wine without fining or filtration.

A wine portrait

Planted by our ancestors the vines have been here for centuries. Moderate growth of the old vines requires minimal yield regulation viticulture. Carefully looked after Schiava will yield a delicate red wine with the seductive aroma of red berries, dry blossom and almonds. By means of its fine acid-fruit game the Vernatsch manages to be surprisingly complex and profound.

Goes well with

Its delicate spices means it goes well with all kinds of different dishes. It is ideal for South Tyrolean home-cooking but also promisingly good with mild cheese and fish.

14°-16° C Serving temperature

