



## SANTA MADDALENA 2017

Alto Adige DOC



### GRAPE VARIETY

Schiava with variations, up to 10% Lagrein and Pinot Nero

### VINIFICATION

Fermented in stainless steel at 23 degrees centigrade, followed by aging in large Slavonian oak casks.

### TASTING NOTES

Dense cherry red, on the nose reminiscent of cherries, slightly of bitter almond with a touch of violet. Juicy and pleasant on the palate, soft and round in the finish.

### GOES BEST WITH

Mild cheese and spicy starters, light meat (grilled or roasted), also suggested with fish.

### DENOMINATION

Alto Adige DOC

Alcohol: 13,00% Vol.

Acidity: 4,6 g/L

Sugar: 3,0 g/L

Availability: 0,75l