



SANTA MADDALENA 2018

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

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Alcohol: 13,00 % Vol.

Acidity: 4,7 g/L

Sugar: 3,2 g/L

Availability: 0,75l