



SCHIAVA GENTILE "KREUZLEITEN" 2017

Alto Adige DOC



GRAPE VARIETY

100% Schiava

VINIFICATION

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

TASTING NOTES

Light ruby red in colour, fruity bouquet reminiscent of cherries, delicate and harmonic, dry in the finish.

GOES BEST WITH

Spicy starters, Speck, white meat, mild cheese.

DENOMINATION

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Alcohol: 13,00% Vol.

Acidity: 4,6 g/L

Sugar: 3,4 g/L

Availability: 0,75l