



# SCHIAVA GENTILE

## DOC 2020

**VARIETAL:** Schiava

**AGE OF VINES:** 20 – 50 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 2021 – 2023

**YIELD:** 85 hl / ha

**TRELLISING SYSTEM:** Pergola

**ALCOHOL:** 12.5 %

**RESIDUAL SUGAR:** 2.0 g/l

**TA:** 4.6 g/l

Contains sulphites

» Delicacy is a term you don't often see in wine profiles but put it back in your tasting vocabulary. It's a perfect descriptor for Schiava. «

## ORIGIN

The Schiava (= Vernatsch, from the Latin „vernaculus“ to „native“) has a long tradition in South Tyrol and in the Middle Age it was known as „Farnatzer.“ Until a few decades ago, 80 per cent of the area in South Tyrol has been cultivated with Schiava. Meanwhile, that percentage has dropped to below 20 percent. However, the Schiava is still the most widely planted variety in the region.

## VINTAGE

A relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 9.

## VINIFICATION

One week fermentation on the skins at a temperature of 24 °C, malo-lactic fermentation and 4-month ageing on the fine lees in stainless steel and large casks.

## VINEYARD

South- and east-facing slopes at an altitude of 230 – 350 meters above sea level. Loamy, chalky gravel with a low proportion of sand.

## TASTING NOTES

- light cherry red
- aromatic, fruity nose, dominated by cherry and raspberry tones, with hints of bitter almonds
- middle-bodied, very soft on the palate, a pure drinking pleasure

## RECOMMENDATION

This wine is ideal as an aperitif, an accompaniment to appetizers, or to typical Tyrolean fare such as speck and sausage, but also to lighter meats and mild cheeses.