

SCHIAVA GENTILE

DOC 2019

VARIETAL: Schiava

AGE OF VINES: 20 – 50 years

TEMPERATURE: 13 – 15 °C

OPTIMAL AGING: 2020 – 2022

YIELD: 85 hl / ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 13.0 %

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

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

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.

