



## Alto Adige Schiava DOC 2009

CANTINA VALLE ISARCO  
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Schiava, the grape variety most typical of and most commonly cultivated in South Tyrol, is instead scarcely grown in the Valle Isarco. The production area, located at the mouth of the valley, north of Bolzano, fully meets the needs of this variety, providing the typical Schiava elegance and fruity notes that have made this red wine the most renowned of South Tyrol.

GRAPE VARIETY Schiava gentile  
SUPPORT SYSTEM pergola  
AVERAGE YIELD 110 q/ha

ALCOHOL 12% vol

ACIDITY 4,4 g/l

SUGAR-FREE EXTRACT 22,5 g/l

RESIDUAL SUGAR 2,9 g/l

FIRST YEAR OF PRODUCTION 1972

MEAN ANNUAL OUTPUT 20,000 bottles

AGEING CAPACITY 3–4 years

PRODUCTION AREA Renon

ALTITUDE 300–500 m a.s.l., S–exposed hillsides

VINTAGE TIME mid October, hand–picked

CHARACTERISTICS light, easily digestible  
and slightly tannic red wine

COLOUR from light ruby to ruby–red

NOSE pleasant, fruity, characteristic

TASTE delicate, harmonious with light scent of almond

SERVING TEMPERATURE 12–14 °C

MATCHINGS hors d'oeuvres, fowl, cold meats,  
entrails, speck, soft cheese