



Alto Adige Santa Maddalena DOC 2009

CANTINA VALLE ISARCO

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The hills surrounding Santa Maddalena are one of the typical Schiava production areas, although they also produce robust and expressive wines such as Lagrein. Santa Maddalena is the result of an ancient method that blends about 90% of Schiava with 10% of Lagrein. The former gives the wine its fresh and fruity character, while the latter makes it full-bodied and rounded.

GRAPE VARIETY 90% Schiava, 10% Lagrein

SUPPORT SYSTEM pergola

AVERAGE YIELD 120 q/ha

ALCOHOL 12,5% vol

ACIDITY 4,4 g/l

SUGAR-FREE EXTRACT 24,0 g/l

RESIDUAL SUGAR 2,7 g/l

MEAN ANNUAL OUTPUT 15,000 bottles

AGEING CAPACITY 3–4 years

PRODUCTION AREA S. Maddalena,

S. Giustina and Costa locality (Bolzano)

ALTITUDE 250–400 m a.s.l.

VINTAGE TIME mid October, hand-picked

CHARACTERISTICS rounded red wine, with a fruity taste

COLOUR ruby red

NOSE floral, with light scents of violet and almond

TASTE velvety, full

SERVING TEMPERATURE 15–17 °C

MATCHINGS cold meats, various kinds of
hors d'oeuvres, meat or cheese dishes