



# SCHIAVA

## TRENTINO DOC



### VINEYARD CHARACTERISTICS

**Location of the vineyards** In the valley bottom and on hills up to 450 m a.s.l.

**Grape variety used** 100% Schiava.

**Training system** Double and split Trentino pergola.

### VINIFICATION AND AGEING

**Harvest** Careful, timely thinning ensures that grape yields per unit of surface area are within the limits established by the production standards. The harvest takes place around mid-September, selecting the ripest, healthiest bunches.

**Vinification** The whole grapes transported to the winery undergo rosé fermentation, meaning they are immediately destemmed and crushed then soft pressed. Alcoholic fermentation takes place in steel tanks at controlled temperatures between 16 and 19 °C (61 to 66 °F), until the sugars are exhausted (approximately 7 days). The wine is then partially clarified through a couple of rackings and cooled to prevent malolactic fermentation, which would destroy its freshness.

**Ageing** The wine is aged for approximately 5 months in stainless steel tanks and cement vats.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Rose.

**Aroma** Particularly fresh, generous and spicy. It also offers pleasing fruity notes.

**Flavour** Fresh, low in tannins and a light body, but very easy drinking and appealing, particularly during the hot summer.

### ANALYTICAL DATA (For the vintage:)

**Alcohol** 11.5% Vol.

**Residual sugar** From 0.2 to 3 g/l.

**Total acidity** From 4.80 to 5.60 g/l.

**pH** Approximately 3.50.

**Contains sulphites.**



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### PAIRINGS

- Starters
- Traditional Trentino sliced meats (speck and lucanica sausage)
- Boiled and roast meats
- Soft cheeses

### SERVING TEMPERATURE

10-12 °C (50 to 54 °F), it should be consumed immediately after opening. Best consumed within 2 years of the vintage.

### STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store bottles horizontally.

### AGEING POTENTIAL

2 years

### PALLETISATION

**Size** 0.75 l (1,21 kg)

**Type** Bordeaux

**Bottles per case** 6 bottles • Weight 7.4 kg

**Case dimensions** Length 24 cm • Height 30 cm • Width 15.5 cm

**Palletisation** 110 cases • Weight 834 kg • Height 167 cm