



# SCHIAVA

## TRENTINO DOC



### VINEYARD CHARACTERISTICS

**Grape variety used** Schiava.

**Location of the vineyards** In valley floors and hills up to 450 m above sea level.

**Training system** The characteristic double and split Trentino Pergola.

### VINIFICATION AND AGEING

**Harvest** Careful green management in the vineyard with timely thinning, if necessary, ensures grape yields per unit area within the limits set by the production regulations. The harvest usually takes place in the first half of September, slightly anticipating full ripeness to preserve freshness in the wine and carefully selecting the healthiest clusters.

**Vinification** The grapes, delivered intact to the winery, are vinified as rosé: they are immediately destemmed and crushed, then gently pressed. Alcoholic fermentation takes place in temperature-controlled steel tanks until the sugars are exhausted. The resulting wine is then partially clarified through a couple of rackings and then stored at low temperatures (about 10 °C or 50 °F).

**Ageing** The wine is matured for about five months in stainless steel tanks.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Light, pleasant rosé color.

**Aroma** Particularly fresh and intriguing, with prominent notes of fresh fruit and spices typical of the variety.

**Flavour** Fresh, low in tannins, and light-bodied, consequently easy and pleasant to drink, especially during hot summer weather.

### ANALYTICAL DATA (For the vintage:)

**Alcohol** Approx. 11.50% vol

**Sugar** Dry

**Total acidity** Approx. 5.20 g/l

**Contains sulphites. Does not contain GMOs.**

### PAIRINGS

- Appetizers with traditional Trentino cold cuts (speck and lukanica) and soft cheeses.
- Canederli (bread dumplings).
- Boiled meats and delicate roasts.



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### SERVING TEMPERATURE

Serve at 12-14 °C (54-57 °F).

### STORAGE CONDITIONS

Store the bottle horizontally in a cool place between 10 and 16 °C (50-61 °F) and away from light.

### AGEING POTENTIAL

Wine to be consumed immediately, preferably within two years following the harvest date.

#### MANDATORY INFORMATION

To view waste sorting instructions, nutritional information and the list of ingredients, scan the QR code, open the web app and select the batch number shown on the label.

0,75 l

