

SCHIAVA 2024

TRENTINO DOC



At home in medium-low hill areas, Schiava is an indigenous grape variety that produces a encarnadin (pink-coloured) wine.

VINEYARD CHARACTERISTICS

Seasonal performance The warmer-than-average winter advanced vegetative recovery, putting valley-floor vineyards at risk from late April frosts, but without damage. Spring was very rainy, even during flowering, causing coulure phenomena and leading to looser bunches. The first six months of the year exceeded the historic rainfall peak that had persisted since 1926, and significantly engaged, but ultimately successfully, the member winegrowers in vineyard operations. From July temperatures increased and the great heat, mitigated by Lake Garda, allowed the bunches to ripen optimally, blocking the onset of rot, like a sort of disinfection. Harvest began on August 21, in line with recent years, and, as anticipated, proved quite scarce in terms of quantity, allowing perfect timing of ripening, with good acidic balance in whites and perfect phenolic maturity in red-fruit grapes. Therefore, a harvest poor in quantity, but of great quality and prospect for aging the wines obtained.

Production area Hill slope.

Grape variety used 100% Schiava.

Type of terrain Medium texture, verging on calcareous.

Training system Pergola Trentina trellis.

Production Approximately 10,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest On 17 September, with the grapes carefully selected by hand during the coolest time of day (morning) and transported to the cellar in small containers.

Vinification The grapes were made into rosé wine according to tradition: first the grapes were destemmed, then the crushed grapes were cooled to around 15 °C (59 °F). This was followed by alcoholic fermentation with maceration of the decanted must in contact with the skins for a few days. Alcoholic fermentation took about a week.



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Ageing Ageing took place in steel tanks, on the fine lees. At the end of April, the wine was stabilised and prepared for bottling, which took place on 6 June 2025. 3,995 bottles were produced. This was followed by a suitable period of ageing in glass.

ORGANOLEPTIC CHARACTERISTICS

Colour Bright and luminous cherry pink color.

Aroma Presents on the nose with an aromatic interplay of extreme pleasantness with predominantly fruity notes ranging from strawberry to cherry, but also floral and delicately spiced with nutmeg.

Flavour It opens with a delicate structure and fresh tasty notes making for good flow. Its subtle aromatic persistence makes it very drinkable.

ANALYTICAL DATA

Alcohol content 11.5% vol.

Sugars 0.3 g/l

Dry extract 21.7 g/l

Total acidity 5.2 g/l

pH 3.55

Contains sulphites. Does not contain GMO.

PAIRINGS

A typically summer wine, whose freshness and delicacy pairs perfectly with:

- Pizza with ham.
- Roasts and fresh salami.
- Pasta with white ragout.
- Savoury tart.

SERVING TEMPERATURE

Serve at 12 °C (53 °F), in medium-width glasses.

STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

AGEING POTENTIAL

It should be enjoyed immediately, it is not suitable for ageing.

MANDATORY INFORMATION

To view instructions for waste sorting, nutritional declaration and list of ingredients, follow these steps with your mobile phone: (1) scan the QR code; (2) open the web app; (3) scan the barcode corresponding to the format you are interested in.



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