

SCHIAVA 2025

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 Budbreak was slightly earlier than the historical average, with regular vegetative growth and good canopy development through to flowering, which was also early. Summer was cool and rainy, with a warm spell around mid-August that contributed nicely to fruit ripening. During harvest, some heavy rainfall events forced a rapid picking, making it one of the shortest harvests on record (from August 16 to September 20). At harvest, the grapes showed good sugar content and rather high acidity, making the vintage very interesting for white wines and, above all, for Trento DOC. The 2025 red wines, on the other hand, stand out for their freshness and elegance. In terms of quantity, there was a decrease of about 10% compared to the company's historical average.

Production area Hill slope.

Grape variety used Schiava with 15% Lagrein.

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 12 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.

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 8 June 2026. 3,907 bottles were produced. This is followed by a couple of months of bottle aging.



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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 0.4 g/l

Dry extract 21.2 g/l

Total acidity 5.1 g/l

pH 3.46

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 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