

# SCHIAVA 2020

## TRENTINO DOC – ORGANIC



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

### VINEYARD CHARACTERISTICS

**Seasonal performance** 2020 was a normal year in this sense, with an average winter and a slight warmer spring than usual. These higher temperatures enabled a slightly earlier bud break. Harvest time, on the other hand, was characterised by abundant rainfall and high humidity, calling for heavy intervention and inspections in the vineyard to assess the best moment to pick the grapes. The work carried out by partners and technicians ensured that the grapes arrived healthy and well-ripened in the cellars.

**Production area** Hill slope in the Tennesse area.

**Grape variety used** 100% Schiava.

**Type of terrain** Medium texture, verging on calcareous.

**Training system** Pergola Trentina trellis.

**Production** Approximately 1,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** On 16 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 processed using the traditional rosé method: initial destemming before cooling of the crushed grapes to about 15 °C (59 °F). This was followed by pre-fermentation maceration on the skins for 4-5 hours in the press, soft pressing and overnight static decantation. Alcoholic fermentation occurred over 8 days at a temperature of about 16 °C (60 °F).

**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 5 May 2021. 4,000 bottles were produced. This was followed by a suitable period of ageing in glass.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** A bright cherry pink.

**Aroma** It opens with an extremely affable weave of aromas and notes that range from cherry to soft fruits and almonds,

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through to spicier 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** 11.79% vol.

**Sugars** 2.8 g/l (glucose and fructose).

**Dry extract** 19.7 g/l.

**Total acidity** 5.86 g/l.

**pH** 3.45.

**Contains sulphites.**

### PAIRINGS

- Mushroom risotto.
- Ham pizza.
- White meat, mild and smoked cured meats.

### 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 drunk immediately as it will not age well.

### PALLETISATION

**Size** 0.75 l (1.35 kg)

**Type** Burgundy

**Bottles per case** 6 bottles • Weight 8.5 kg

**Case dimensions** Length 27 cm • Height 18 cm • Width 31.5 cm

**Palletisation** 95 cases • Weight 807 kg • Height 170 cm