



# SCHIAVA 2021

## 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** The 2021 vintage was characterised by alternating seasonal trends and rather extreme situations, but on the whole it was interesting in terms of quality. Sprouting was delayed due to the cold weather in April, with limited bud fertility. Flowering was also delayed, but took place very quickly. Subsequently, hailstorms affected almost the entire area on several occasions, but fortunately the damage was light in light of the optimal climatic conditions that followed and the selection and cleaning work carried out by the members. At the harvest, the vines presented themselves excellently and with a reduced production load: healthy, well-matured bunches with an optimal acid balance, also due to the delayed ripening.

**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 10,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** On 21 September, with the grapes carefully selected by hand during the coolest time of day (morning) and transported to the cellar in small containers.

**Vinification** This was followed by pre-fermentation maceration on the skins for 4-5 hours in the press, after which the must was kept in enclosure at low temperatures for a week before static decantation. Alcoholic fermentation occurred over 9 days at a temperature of about 17 °C (63 °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 23 May 2022. 5,330 bottles were produced. This was followed by a suitable period of ageing in glass.



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### 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, 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** 11.74% vol.

**Sugars** 3.6 g/l (glucose and fructose).

**Dry extract** 19.9 g/l.

**Total acidity** 6.14 g/l.

**pH** 3.46.

**Contains sulphites.**

### PAIRINGS

- 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 drunk immediately as it will not age well.

### PALLETISATION

**Size** 0.75 l (1.35 kg)

**Type** Bordolese Riva

**Bottles per case** 6 bottles • Weight 8.67 kg

**Case dimensions** Length 30.5 cm • Height 18 cm • Width 25.5 cm

**Palletisation** 100 cases • Weight 890 kg • Height 185 cm