

# ST. MAGDALENER

DOC 2021

**VARIETALS:** Schiava 90 %  
Lagrein 10 %

**AGE OF VINES:** 20 – 50 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 2022 – 2024

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:** Pergola

**ALCOHOL:** 12.5 %

**RESIDUAL SUGAR:** 2.0 g/l

**TA:** 5.0 g/l

Contains sulphites

» The glass shimmers with all the colours of a summer sunset before a kaleidoscope of sensations explodes on the nose and the palate flaunts its full body and bright agility. «

## VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

## VINIFICATION

Fermentation on the skins at 26 °C with 7-days extended maceration, malo-lactic fermentation and 4-month ageing on the fine lees in stainless steel and large casks.

## VINEYARD

South-facing slopes situated at 300 – 450 meters above sea level. Sandy, eroded porphyry soil, heat-retaining and well-drained.

## TASTING NOTES

- deep cherry red
- fruit-dominated nose, reminiscent of cherries, a light undertone of bitter almonds and violets
- juicy and voluptuous on the palate, soft and round on the finish

## RECOMMENDATION

This wine is well paired with pasta dishes, as well as lighter meats.

