

ST. MAGDA- LENER

DOC 2020

VARIETALS: Schiava 90 %
Lagrein 10 %

AGE OF VINES: 20 – 50 years

TEMPERATURE: 13 – 15 °C

OPTIMAL AGING: 2021 – 2023

YIELD: 70 hl / ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 2.0 g/l

TA: 4.8 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

A relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 9.

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.

