

# GRÖBNER

## ST. MAGDALENER CLASSICO DOC 2023

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

**AGE OF VINES:** 20 – 50 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 1 – 3 years

**YIELD:** 70 hl/ha

**TRELLISING SYSTEM:** Pergola

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.0 g/l

**TA:** 4.7 g/l

Contains sulphites

### ORIGIN

The South Tyrolean St. Magdalener is mainly made from the autochthonous Vernatsch grape. It is considered to be relatively full-bodied and is therefore the strongest wine from the large Vernatsch family.

### VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

### VINEYARD

The hilly, south-facing vineyards lie between 300 and 450 meters above sea level in the classic St. Magdalener area of Bolzano. The soils are rich in porphyry and store heat well.

### VINIFICATION

The grapes are macerated for 12 days at 24 °C, followed by malolactic fermentation and 6 months of ageing in stainless steel tanks.

### TASTING NOTES

- dark ruby red
- fine fruity notes recalling sour cherry
- full body with typical subdued notes of almond
- pleasant and long-lasting aftertaste.

### RECOMMENDATION

The Gröbner St. Magdalener pairs perfectly with light Mediterranean cuisine as well as with typical Alto Adige dishes.

