

# GRÖBNER

## ST. MAGDALENER DOC 2017

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

**AGE OF VINES:** 20 – 50 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 2018 – 2020

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:** Pergola

**ALCOHOL:** 13,0 %

**RESIDUAL SUGAR:** 2,0 g/l

**TA:** 4,5 g/l

Contains sulphites

» A wine like silk and velvet. Elegant without being formal. A wine for every day – but definitely not an everyday wine! «

### VINTAGE

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

### VINIFICATION

Both varieties grow together in the same vineyard, so they were also cropped and vinified together; mash fermentation in stainless steel tanks; storage in big wooden casks for some months.

### VINEYARD

South-facing slopes situated at 300 – 450 meters above sea level at the classic St. Magdalener growing area in Bolzano. Heat storing, eroded porphyry soil.

### 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

This wine is well paired with light mediterranean dishes and white meat.

### AWARDS

**BIBENDA** – 2013, 2014, 2015: 4 Grappoli

**LUCA MARONI** – 2015: 90 p.

**SCHIAVA TROPHY** – 2014: Schiava of the year