

# GRÖBNER

## ST. MAGDALENER CLASSICO DOC 2022

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

**AGE OF VINES:** 20 – 50 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 2023 – 2025

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:** Pergola

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.0 g/l

**TA:** 4.9 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

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

### 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 six 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.

