

# GRÖBNER

## ST. MAGDALENER CLASSICO DOC 2019

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

**AGE OF VINES:** 20 – 50 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 2020 – 2022

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:** Pergola

**ALCOHOL:** 13.5 %

**RESIDUAL SUGAR:** 2.0 g/l

**TA:** 4.7 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 weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end 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 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.

### AWARDS

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

**LUCA MARONI** – 2015: 90 p.

**SCHIAVA TROPHY** – 2011, 2014: Schiava of the year

