



SCHIAVA VALDADIGE DOC

Grapes

Schiava 100%

Production area

The production of the grape is allowed throughout the Valdadige, in the provinces of Bolzano, Trento.

Vinification

The harvest of the grapes Schiava takes place around the middle of September. The clusters, harvested by hand, once arrived in the cellar are destemmed and softly pressed, then vinified in rosé. After a brief cold maceration on the skins, fermentation follows at a controlled temperature between 16 ° and 18 ° C. After a period of maturation in stainless steel tanks, the wine is finally bottled.

Description

With a bright pink color, this wine is characterized by a fresh and fruity aroma, extremely pleasant. On the palate it is light and harmonious.

Food pairing

Excellent with fresh and soft cheeses, with appetizers and light first courses. Perfect on hot summer days.

Serving temperature

14°-16°C

Bottle

Bordolese imperiale

Characteristics

Alcohol: 12,5% vol.

Residual sugar: 6 g/l