



## MISSIANER SCHIAVA

SÜDTIROL ALTO ADIGE DOC

### DESCRIPTION

Schiava (Vernatsch) is a traditional South Tyrolean grape, greatly contributing to the local wine culture through its uncomplicated drinkability. New quality parameters and modern production methods have ensured that its popularity has continued to increase in recent years. In the village Missian this grape finds the best conditions to create this succulent fruity and elegant red wine.

### FERMENTATION

slow fermentation at controlled temperature in stainless steel, then maturation in large wooden barrels

### RECOMMENDED PAIRINGS

in general with all appetizers, especially with Speck, cold cuts, cheeses, traditional Alto Adige home cooking, veal

### VINE TRAINING SYSTEM

Pergola (old vines)

### SERVING TEMPERATURE

12° - 14°C