

# st. magdalener alto adige DOC

andriano  
trentino-alto adige

The Schiava grapes are selected from vineyards in St. Magdalena near Bolzano, south of Andriano. One of the oldest indigenous varieties in the area, the Schiava grapes are hand harvested and transported to Cantina Terlano where the grapes are vinified by individual parcel in small temperature-controlled stainless steel tanks. During fermentation they must undergo gentle controlled movement. The wine is then transferred to large oak casks for malolactic fermentation before bottling in February.

## grape varieties:

85% Schiava and 15% Lagrein

## exposure:

Northeast/Southeast

## altitude:

400-600m A.S.L.

## soil:

Sandy soil with porphyric-gravel

## alcohol:

13.00%

## tasting notes:

The wine is ruby-red with violet reflections. The complex floral aromas include violets in addition to almond, walnuts and spices which all combine on the palate for a fruity, medium-bodied complex wine with balanced acidity and tannins for an overall round, elegant and slightly herbaceous finish.



## Wine & Spirits

2008 St. Magdalener 91 points

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