

## SCHIAVA “BREITBACHER“

ALTO ADIGE DOC



VARIETY SCHIAVA

VINEYARDS Selected vineyards on the southeast facing hillside of Breitbach, a part of the town Cortaccia.

TRELLISING SYSTEM The traditional Pergola system with 3.500 vines/hectare still offers a very good system for the most traditional variety of the area. Breitbach is a special single vineyards planted with a mix of closes.

SOIL PROPERTIES Chalk, gravel and moraine soils

YIELD 75 hl/ha

VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping. Alcoholic fermentation is followed by malolactic fermentation in stainless steel.

TASTING NOTES The wine once again proves the great potential of the Schiava variety. Bright ruby-red in colour, it shows fine fruit aromas as well as vinous flavours. With its light and smooth tannins and a pleasant freshness, this well-balanced wine is uncomplicated and easy-drinking and a perfect combination to traditional Speck.

SERVING TEMPERATURE 14°-18°C

SHELF LIFE 2-3 years

WINE ANALYSIS	Alcohol	12.5 % by Vol.
	Acidity	4.8 g/l
	Residual sugar	2.5 g/l