

SCHIAVA

*pale, brilliant red color ; vinous and fruity aroma;
extremely soft and pleasantly acidulous*

Mark	Vigneti delle Dolomiti IGT
Grapes	Schiava Grossa and Schiava Gentile
Vineyard	Facchinelli
Soil	calcareous matrix, stony, medium texture with Abundant gravel, good organic matter supply
Training system	simple Trentino pergola
Vine density	4.200 plants/hectare
Year of vineyard installation	1994
Yield per plant	4 kg/vine
Harvesting	by hand, last decade of September
Vinification	traditional red wine vinification process with 8-day maceration at 25°C
Aging	6 months in stainless steel, 2 months in the bottle
Production	7.000 bottles
Serving Temperature	14°C
Combinations	just right with charcuterie and light first courses; perfect with pizza



TASTING NOTES:
