

SCHIAVA

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

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| 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:
