



k.martini & sohn

Palladium Line
ALTO ADIGE SCHIAVA DOC

Vintage	2017
Grape variety	100% Schiava
Description	delicious pale to full ruby red wines low in tannin. The wines are eminently quaffable, mild and fruity often with a delicious almond aftertaste with scents of cherries, violets and raspberries.
Goes well with	typical Tyrolean afternoon snacks (speck, sausage etc); it is also a favourite 'tavern wine', a perfect match for pasta dishes, pizza, white meats and mild cheeses.

Served	14° - 16° C
Area/soil/climate	Cornaiano
Breeding system	Pergola
Yield	75 hl/ha
Winemaking	Malolactic fermentation, maturation in oak barrels

Analytical Data:

Alcohol	13 %Vol
Acidity	4,9 g/l
Residual sugar	1,5 g/l
Extracts	26,3 g/l
Cellaring	1-5 years

