



k.martini & sohn

Classic Line

ALTO ADIGE S. MADDALENA CLASSIC DOC

Grape variety
Description

90% Schiava, 10% Lagrein
delicious pale to full ruby red wines
low in tannin. The wines are
eminently quaffable, mild and fruity
often with a delicious almondy
aftertaste and scents of cherries
and violets.

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

Bolzano – St. Magdalena

Breeding system

Pergola

Yield

80 hl/ha

Winemaking

Vinification in stainless steel
tanks, malolactic fermentation

Analytical Data:

Alcohol 12,5 %Vol

Acidity 5,1 g/l

Residual sugar 2,8 g/l

Extracts 26,1 g/l

Cellaring 1-4 years

