

## Schiava

**Classification:**  
Valdadige DOC

**Blend of grapes:**  
Schiava 100%

**Cultivation area:**  
This vine is grown on the foothills along the Adige River between Avio and Rivoli Veronese.

**Grape harvest:**  
This is the first red grape harvested after the second ten days of September, strictly by hand.

**Vinification:**  
Vinification occurs in vinificator through cryo-maceration of the grapes for a few days followed by white vinification. Must fermentation takes place without any solid elements with a temperature ranging between 20 and 22 degrees Celsius. It is matured and aged in stainless steel barrels until the beginning of spring, after which it is immediately bottled.

**Sensory profile:**  
The rosè color of this wine boasts yellow reflections. Its aroma is characterized by pleasant and intense fragrances of cherry and fruits. This wine is very appealing and a great wine to drink in summer.

**Pairings:**  
This wine goes well with stir-fry mushrooms and oven baked fish. It works well with traditional Italian snacks since it is versatile and pleasant even beyond the main meals.

**Serving temperature:**  
12° C

**Bottle and content:**  
750 ml white Bordolese med bottle

**Packaging:**  
Six-bottle pack with vertically stored bottles.

