

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 rosé 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.

