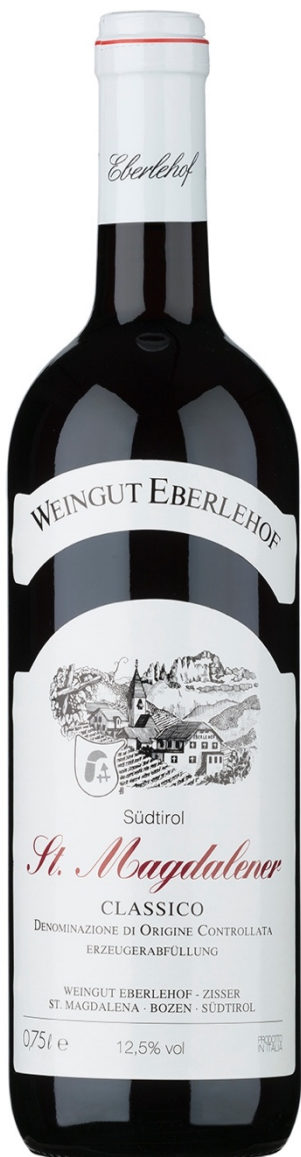




Alto Adige DOC S. Maddalena Classico

The S. Maddalena Classico is the main wine in the assortment of the Zisser family. The vines are partly old and grown in combination. The different variations of the grape variety Schiava and the variety of Lagrein are traditionally harvested, fermented and developed together.



Grape variety:	Schiava (93%) and Lagrein (7%)
Cultivating area:	south-exposed vineyards with gravelly moraine soil at S. Maddalena (Bolzano) at an altitude of about 300 m above sea level
Training system:	pergola
Vinification:	The grapes are harvested and crushed carefully around mid-September. The mash fermentation takes place at a temperature of 25°C in steel tanks and is controlled regularly. After the fermentation process the new quality wine is matured for a few months in oak barrels (15 to 30hl).
Characteristics:	colour: ruby red aroma: a hint of violets and almond, fruity bouquet of red berries and cherry flavour: elegant body, dry and aromatic
Ageing potential:	5 to 6 years
Serving temperature:	14 to 16 °C
Food pairing:	Pasta dishes, red meat, South Tyrolean bacon, cheese and with any kind of banquet
Bottle size:	0,375 l and 0,75 l