

## Prem



Prem was created because of our conviction that it must be possible to produce of the Schiava variety a full worthy red wine which can compete with the Pinot Noirs of Alto Adige. The base of this was Schiava grapes of the best quality, produced in harmony with the nature and a very low yield.

In the cellars it was worked like a Pinot Noir, with the target not to produce a light and easy to drink wine, but a extraordinary Schiava with a good aging potential. The finishing was done by an addition of 15 % of barrique aged Lagrein. The result is admirable: Exceptionally full bodied for a Schiava, but with its typical notes, its fine elegance, coloured in a deep ruby red. Prem can be paired to red meat and wild, but even to intense starters. As drinking temperature we would like to recommend 16 – 18 °C

Vineyard area: 0,6 Hectares  
Cultivation system: Pergola  
Soil: Sandyer Porphyry  
Yield: 5000 l/ha  
Variety: Vernatsch (85 %) Lagrein (15 %)  
Vinification: Großes Holzfass  
Acidity: 4,5 g/l  
Residual sugar: 2,2 g/l  
Alcohol: 13 % vol