

Alto Adige St. Magdalener Classico DOC



St. Magdalena maybe is the best area for viticulture of whole Alto Adige. In 1941 the St. Magdalener was nominated – together with Barbaresco and Barolo – as one of the three wines of Italy. The orientation to South to South East is optimal, and together with the loose sandy porphyry soil we have all the requirements to produce great wines. Schiava grapes, together with 4 – 5 % of Lagrein, make the St. Magdalener. As this Lagrein is cultivated in the same vineyard as the Schiava and harvested together, it can be integrated since the beginning granting for perfect harmony.

The St. Magdalener is a slight wine, fruity and fullbodied, reminiscing at violets and cherry and slightly at bitter almonds in the aftertaste. It can be served with almost every dish, starters, fish, white and red meat, even with venison. The best temperature is about 15 – 18 °C, it should be drunk within 3 years after bottling.

Vineyard area: 35 ha
Cultivation system: Pergola
Soil: Sandy porphyry
Yield: 9000 l/ha
Variety: Vernatsch (95 %) Lagrein (5 %)
Vinification: Steel and big wooden barrels
Acidity: 4,4 g/l
Residual sugar: 2,4 g/l
Alcohol: 12,6 % vol