



ROTTENSTEINER

SCHIAVA

ALTO ADIGE DOC



VINTAGE: 2023
VARIETY: Schiava (100%)
CULTIVATION SYSTEM: pergola
SOIL: sandy, sedimentary soil
YIELD: 9.000 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 2,000
STORABILITY: 1-2 years
SERVICE TEMPERATURE: 15°

TECHNICAL DATA
ACIDITY: 4.3 g/l
RESIDUAL SUGAR: 1.1 g/l
ALCOHOL: 13.6% vol

HISTORY

The Schiava is one of the best known wines of South Tyrol – and in the meantime, way better than its reputation. The times of the huge harvests are over, and the Kalterersee has become an elegant, fruity and light red.

VINEYARDS

Our Schiava grapes grow on the Nussbaumer estate in Missiano near Bolzano.

VINIFICATION

After fermentation at 25°C, the Schiava matures in stainless steel tanks.

DESCRIPTION

All wines of the Schiava variety are very versatile, light and easy to drink. It goes brilliantly with starters, poultry, white and red meat and especially with cold cuts.