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Classic

MERUS

Schiava

Alto Adige - DOC - South Tyrol

2022

DESCRIPTION

Its freshness makes this Schiava a wine for enjoying even when very young. It is harmonious and mild, with fine, fruity aromas of sour cherries and bitter almonds. A pleasant freshness accompanies its elegant, juicy body in the finish.



100% Schiava



Appetizers, especially South Tyrolean speck, salamis and sausages, cheese, traditional South Tyrolean dishes, veal



53.6 - 57.2 °F  
12 - 14 °C



Hillside vineyards in Cortaccia  
South-eastern exposure  
787 to 1,312 feet | 240 to 400 m



Pergola  
1,416 vines per acre | 3,500 vines per ha  
Year of planting: 1977 and later



70 to 75 hl per hectare



Alcohol = 12.5 % by vol  
Acidity = 4.5 g/liter  
Residual sugar = 1.1 g/liter

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by malolactic fermentation at 50% in large oak casks and at 50% in concrete vats. Finally, the wine is allowed to mature additional four months in the bottle.

INFO



up to 3 years