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South Tyrol DOC
2018



Classic

MERUS

Schiava

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.

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins is followed by malolactic fermentation and a two-month aging in large oak barrels.

INFO



100% Schiava



Appetizers, especially South Tyrolean speck, salamis and sausages, cheeses, 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



623 to 667 gallons (UK) per acre
70 to 75 hl per hectare



12,000



Alcohol = 12.5 % byVol
Acidity = 4.8 g/liter
Residual sugar = 2.2 g/liter



up to 3 years

