



# SCHIAVA 2022

## TRENTINO DOC · ORGANIC



*At home in medium-low hill areas, Schiava is an indigenous grape variety that produces a encarnadin (pink-coloured) wine.*

### VINEYARD CHARACTERISTICS

**Seasonal performance** The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time.

**Production area** Hill slope.

**Grape variety used** 85% Schiava and 15% Lagrein.

**Type of terrain** Medium texture, verging on calcareous.

**Training system** Pergola Trentina trellis.

**Production** Approximately 10,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** On 14-15 and 23 September, with the grapes carefully selected by hand during the coolest time of day (morning) and transported to the cellar in small containers.

**Vinification** The grapes were made into rosé wine according to tradition: first the grapes were destemmed, then the crushed grapes were cooled to around 15 °C (59 °F). This was followed by alcoholic fermentation with maceration of the decanted must in contact with the skins for a few days. Alcoholic fermentation took about a week.

**Ageing** Ageing took place in steel tanks, on the fine lees. At the end of April, the wine was stabilised and prepared for bottling, which took place on 19 May 2023. 3,990



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bottles were produced. This was followed by a suitable period of ageing in glass.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** A bright cherry pink.

**Aroma** It opens with an extremely affable weave of aromas and notes that range from cherry to soft fruits and almonds, through to spicier nutmeg.

**Flavour** It opens with a delicate structure and fresh tasty notes making for good flow. Its subtle aromatic persistence makes it very drinkable.

### ANALYTICAL DATA

**Alcohol content** 11.71% vol

**Sugars** 0.9 g/l (glucose and fructose)

**Dry extract** 21.7 g/l

**Total acidity** 4.5 g/l

**pH** 3.5

**Contains sulphites. Does not contain GMO.**

### PAIRINGS

- Pizza with ham.
- Roasts and fresh salami.
- Pasta with white ragout.
- Savoury tart.

### SERVING TEMPERATURE

Serve at 12 °C (53 °F), in medium-width glasses.

### STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

### AGEING POTENTIAL

It should be drunk immediately as it will not age well.

### PALLETISATION

**Size** 0.75 l (1.35 kg)

**Type** Bordolese Riva

**Bottles per case** 6 bottles • Weight 8.67 kg

**Case dimensions** Length 30.5 cm • Height 18 cm • Width 25.5 cm

**Palletisation** 100 cases • Weight 890 kg • Height 185 cm