



VERNATSCH - SCHIAVA PETER ZEMMER



Grapes: Schiava (a blend of various varieties of Schiava) – Alto Adige DOC

Origin: This varietal grows on the traditional trellis system, the pergola, on calcareous clay and gravelly soils of the beautiful slopes around Cortaccia s.s.d.v. The area offers the basis for a product of outstanding quality.

Yield per hectare: 70 hl.

Vinification: The stems are immediately removed and the grapes are fermented for 8 days at a constant temperature. The must is kept in regular contact with the skins through circulation pumping and gentle pressure from below. We thus achieve ideal results with the coloring from the skins and emphasize the fruitiness of the wine.

Characteristic properties: A light, easily digested red wine.

Color: light ruby to ruby red

Bouquet: fresh, pleasant, fruity, characteristic of the varietal

Flavor: lively, dry, mild, harmonious, with light tones of bitter almonds

Recommended pairings: Appetizers, smoked and cured meats, grilled or broiled meats, mild cheese

Serving temperature: 14 – 16 °C (57 – 61 °F)

Cellaring: 2 – 3 years