



KETTMEIR

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Santa Maddalena Classico Alto Adige D.O.C.

VARIETY:	Schiava (in the Grossa, Gentile, Grigia and Meranese sub-varieties) 95%, Lagrein 5%
PRODUCTION ZONE:	The historic Classico zone in the districts of Santa Maddalena, S. Giustina and Laitago of the commune of Bolzano.
POSITION AND ALTITUDE:	This is a very steep, hilly zone with south/south-easterly exposure
TYPE OF SOIL:	Autochthonous soils of porphyritic origin, generally sandy and very dry
TRAINING SYSTEM:	Pergola
PLANTING DENSITY:	3000-3500 vines per hectare
HARVEST TIME:	Between the end of September and early October
ALCOHOL VOLUME:	12.4 % vol.
SERVING TEMPERATURE:	16°-18°C
RECOMMENDED GLASS:	A large Bordeaux-style glass, narrowing at the rim
AGEING POTENTIAL:	3-4 years

TECHNICAL PROFILE

Red wine vinification, with maceration on the skins for 5-6 days at a temperature of 23°-25°C. After de-vatting, the new wine is racked into large oak casks, where it undergoes its malolactic fermentation and maturation for some months before going into bottle.

ORGANOLEPTIC PROFILE

It has a ruby red color with purplish highlights. Its bouquet is heady, with suggestions of violets and almonds and hints of red berry fruits. On the palate, it is velvety, rounded and quite full-bodied.

SERVING SUGGESTIONS

This is a wine for drinking throughout a meal: it goes well with spit-roast chicken, game dishes, roast red meats and cheeses.

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