



CANTINA D'ISERA

Schiava

Vigneti delle Dolomiti - IGT

The Schiava is an autochthonous vine of south Tyrol and has previously been one of the most-grown varieties in the region. The Schiava Cantina d'Isera is the result of brief maceration on the skins of Schiava grapes, followed by completion of white fermentation at controlled temperatures. It has a pinkish, light ruby colour. The nose is fruity and elegant, recalling fresh red fruits. Pleasant, light and harmonic on the palate, it has good fruity persistence. Pleasant as an aperitif, this wine is extremely versatile in its serving suggestions. Excellent with quick snacks and fish-based pasta and rice dishes. Best served at 12-14°C.

Vitigno: Schiava

Zona di produzione: Hills of the municipality of Isera and Nogaredo

Esposizione e altitudine: EAST, 200 - 300 metres above sea level

Composizione del terreno: both gravelly, limy, sandy and basaltic in nature, with good drainage

Forma di allevamento: Double pergola

Densità di impianto: 5,000 vines/hectare

Vinificazione: Manual harvest during the second half of September. Brief maceration on the skins, static decanting and fermentation at controlled temperatures. Refinement in steel tank before bottling.

