

Andriano

Bocado Schiava Alto Adige DOC



Schiava is one of the oldest varieties in the South Tyrol. The must ferments at controlled temperature in stainless steel vats with gentle, controlled movement; malolactic fermentation and ageing takes place in big oak casks.

Grape varieties : Schiava

Altitude : 260m - 500m ASL

Exposure : Northeast/Southeast

Soil : Erythroid, argillaceous lime and dolomite rock

Alcohol : 13.00%

Tasting notes :

Ruby red in color. Dry and harmonious on the palate with notes of almond-flower and a bright, balanced acidity that makes this wine delicious with poultry dishes and flavorful cheeses.

Press Notes

The Wine Advocate

2014 90 points

James Suckling

2017, 2016, 90 points

2013

2015 91 points

Wine Enthusiast

2022 90 points

Wine & Spirits

2018 91 points

