

Terlano

*St. Magdalener Alto Adige DOC*



The vineyard that produces the Schiava and Lagrein fruit for this indigenous blend joined the Terlano cooperative in 1963. Here, the predominately reddish mineral rich soil climbs 1,300-2,100 feet ASL in the Dolomites near Bolzano. The temperature-controlled fermentation is carried out in stainless steel followed by gentle batonnage. Malolactic fermentation and aging in large casks follows.

**Grape varieties :** 85% Schiava and 15% Lagrein

**Altitude :** 400-640m ASL

**Exposure :** South/Southwest

**Soil :** Sandy, easy warming up porphyric-gravel

**Alcohol :** 12.5%

**Tasting notes :**

This wine is ruby-red in color with violet reflexes. It has a multi-leveled bouquet, with nuances of violets underlined with gentle almond and walnut aromas. It is dry, medium-bodied, with a light trace of tannin and flavors of cherries.

