

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

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.

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Wine Merchants

www.banvillewine.com

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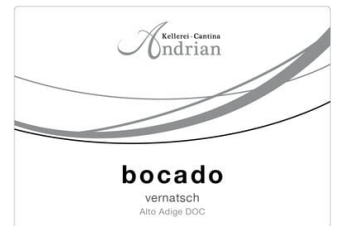
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