

SCHIAVA

DENOMINATION: Trentino D.O.C. Superiore Valle di Cembra

GRAPE VARIETY: Schiava in purity

VINEYARD: Saosènt and Còr (Cembra)

SOIL: Porphyritic soils of volcanic origin, with a sandy-loam texture, high skeleton content and excellent drainage. The low natural fertility and mineral matrix promote a balanced vegetative and productive cycle, gradual ripening, and wines characterised by freshness, savouriness and minerality.

TRAINING SYSTEM: Trentino pergola system between 450 and 550 m a.s.l.

FERMENTATION AND AGEING: Fermentation takes place in stainless steel tanks at a controlled temperature, followed by bottle ageing.

ALCOHOL: 12.5%

TASTING NOTES: Light ruby red. Fruity, pleasantly acidic with a slight vinous note. Dry, fresh, soft and not excessively alcoholic.

FOOD PAIRING: Serve at 14 °C.

A classic aperitif and all-meal wine, pleasant and easy-drinking, reserved for occasions when one does not want to commit to more important wines. Perfect with cured meats and cheeses.

FIRST VINTAGE PRODUCED: 1977



TRENTINO D.O.C. SUPERIORE VALLE DI CEMBRA SCHIAVA

The image on our bottles depicts "La stropa", the willow twig used to tie the vine to its support. It is intended as a tribute to the women's work of "Ligàr", which, due to the complexity of the knot and the manual skill required, was typically assigned to women. The label is meant to recall the precious bond that has always united humankind with the vine. Care and respect, as the art of loving requires.