



Cembra

CEMBRA▲
cantina di montagna

Schiava Trentino DOC

REGION

Trentino

VARIETY

Schiava (different varieties): Schiava Grigia, Schiava Grossa, Schiava Gentile, Schiava Meranese.

Exposure and altitude: East, South, West; 1000 – 2000 feet ASL (500-700 m ASL).

Soil composition: Silty-sandy, of porphyric origin.

Cultivation method: Traditional. Simple Trentino split pergola. 4500 vines/hectare.

Harvest: Manual harvesting in early October.

Vinification process: Pre-fermentation for 36-48 hours; pressing; static decantation of the must. Fermentation at controlled temperature in stainless steel tanks. Ageing in fibreglass reinforced tanks for about 4-5 months before bottling.

TASTING NOTES

Light red color, elegant aroma evoking fresh red forest fruits. Soft and well-balanced on the palate, it has a slightly acidic note.

FOOD PAIRINGS

Perfect match with traditional local dishes