St. Pauls

Missianer
Schiava Alto Adige DOC

REGION
Alto-Adige

VARIETY
Schiava (Vernatsch). Vernatsch is a traditional Alto-Adige grape, greatly contributing to the local wine culture through its uncomplicated drinkability. New quality parameters and modern production methods have ensured that its popularity has continued to increase in recent years. In the village Missian this grape finds the best

Cultivation method: Pergola (old vines).

Vinification process: Slow fermentation at controlled temperature in stainless steel tanks, followed by maturation in large wooden barrels.

Tasting notes: Schiava is a soft, fruity and elegant red wine, light and low in tannin with a light ruby color. Hints of bitter almonds and a pleasant texture.

Food pairings: In general, it pairs very well with appetizers, especially with Speck, cold cuts, cheese, traditional Alto-Adige home cooking and veal.