



## St. Pauls

### Missianer Schiava Alto Adige DOC

#### REGION

Alto-Adige

#### VARIETY

100% Schiava (Vernatsch).

**Terroir:** Vineyards on the plateau of San Paolo with warm soils dominated by clay (450-550m.a.s.l.)

**Age of the vines:** over 50 years

**Vinification:** Slow fermentation at controlled temperature in stainless steel tanks, maturation on fine yeasts in concrete tanks for 5-6 months

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 conditions to create this succulent fruity and elegant red wine.



**KELLEREI  
ST. PAULS**

#### TASTING NOTES

Typical fruity scent of raspberries and cherry with violet notes and almond touch. Pleasant, succulent and round.

#### FOOD PAIRINGS

With pizza, pasta and Speck as well as other South-Tyrolean dishes