



ROTTENSTEINER

S.MADDALENA CLASSICO VIGNA PREMSTALLERHOF SELECT

ALTO ADIGE DOC



VINTAGE: 2022

VARIETY: Schiava (92%), Lagrein (8%)

CULTIVATION SYSTEM: pergola, guyot

SOIL: sandy, porphyry

YIELD: 5,000 l/ha

VINIFICATION: big wooden barrels

BOTTLES PRODUCED: 2,000

STORABILITY: 7-10 years

SERVICE TEMPERATURE: 16°C

TECHNICAL DATA

ACIDITY: 4.9 g/l

RESIDUAL SUGAR: 2.3 g/l

ALCOHOL: 13.3% vol

HISTORY

“To produce an absolutely outstanding Santa Maddalena from the grapes of the Premstallerhof estate, working in perfect harmony with nature,” this was Gertrud Vogel’s dream when at the beginning of the new millennium she decided to personally take charge of the family estate in Santa Maddalena. And this is also the objective that enologist Hannes Rottensteiner set for himself. The outcome? A selection of Santa Maddalena grown in the Premstallerhof estate’s best areas which seduces with its diversity, concentration, and complexity.

VINEYARDS

The Premstallerhof estate is one of the CRU vineyards in the Santa Maddalena area. It is situated between 450-550m above Bolzano. The lowest plots of Schiava and Lagrein are harvested by hand with extreme care, made into wine separately, and come round in wooden barrels.

VINIFICATION

After the fermentation in concrete tanks the Santa Maddalena selections matures for several month in big wooden barrels.

DESCRIPTION

The Schiava donates to this wine his elegance and smoothness which is supported by the complexity of the Lagrein. This Santa Maddalena wins you over with elegance, body and complexity.

A special selection which shoes that Schiava-wines do not need to shy away from an international comparison.