



ROTTENSTEINER

ST.MAGDALENER CLASSICO

ALTO ADIGE DOC



VINTAGE: 2023

VARIETY: Schiava (95%) Lagrein (5%)

CULTIVATION SYSTEM: pergola

SOIL: sandy, porphyry

YIELD: 9.000 l/ha

VINIFICATION: steel tanks and big wooden barrels

BOTTLES PRODUCED: 15,000

STORABILITY: 2-3 years

SERVICE TEMPERATURE: 15°

TECHNICAL DATA

ACIDITY: 4.4 g/l

RESIDUAL SUGAR: 1.4 g/l

ALCOHOL: 13.7% vol

HISTORY

St. Magdalena maybe is the best area for wine in the entire South Tyrol. In 1941, the St. Magdalener was nominated - together with Barbaresco and Barolo - as one of the three wines of Italy.

Schiava grapes, together with 4 - 5 % of Lagrein, comprise the St. Magdalener. As this Lagrein is cultivated in the same vineyard as the Schiava grapes and they are harvested together, it can be integrated from the beginning, making for a perfect harmony.

VINEYARDS

The vineyard orientation toward the South - South East of St. Magdalena is optimal, and together with the loose sandy porphyry soil we have all the necessary requirements to produce great wines.

VINIFICATION

After fermentation at 25°C, the St. Magdalener matures in stainless steel tanks.

DESCRIPTION

The St. Magdalener is a slender wine, fruity and full-bodied, reminiscent of violets and cherries and slightly of bitter almonds in the finish. It can be served with almost every dish, starters, fish, white and red meat, even with venison.

The best temperature is about 15-18 °C, it should be drunk within 3 years after bottling.