



ROTTENSTEINER

SCHIAVA VIGNA KRISTPLONERHOF

ALTO ADIGE DOC



VINTAGE: 2023
VARIETY: Schiava (100%)
CULTIVATION SYSTEM: pergola
SOIL: sandy, porphyry
YIELD: 7.500 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 5,000
STORABILITY: 2-3 years
SERVICE TEMPERATURE: 15°

TECHNICAL DATA
ACIDITY: 4.5 g/l
RESIDUAL SUGAR: 2.1 g/l
ALCOHOL: 13.5% vol

HISTORY

The Schiava is one of the most traditional wines from South Tyrol. Recently, it has become increasingly popular as a quality wine.

VINEYARDS

The „Kristplonerhof“ estate is situated in Guncina on the slopes of the Tschöggberg mountain, with a South-East exposure and loose porphyry soil. Evi, the oldest daughter of our family, inherited the place of birth of Toni's wife Rosa.

VINIFICATION

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

DESCRIPTION

The „Kristplonerhof“ is an easy to drink and fruity wine, with notes of violets, cherries and bitter almond, yet with a very good structure. It is very versatile, combinable with starters and main dishes of any kind, from fish to beef. It is also a good companion in a sociable gathering, perhaps together with delicious Tyrolean cold cuts.