



ROTTENSTEINER

ST. MAGDALENER CLASSICO VIGNA PREMSTALLERHOF

ALTO ADIGE DOC



VINTAGE: 2023
VARIETY: Schiava (93%) Lagrein (7%)
CULTIVATION SYSTEM: pergola
SOIL: sandy, porphyry
YIELD: 5.000 l/ha
VINIFICATION: steel tank/concrete/
big wooden barrels
BOTTLES PRODUCED: 18,000
STORABILITY: 4-5 years
SERVICE TEMPERATURE: 15°

TECHNICAL DATA
ACIDITY: 4.6 g/l
RESIDUAL SUGAR: 1.6 g/l
ALCOHOL: 12.8% vol

HISTORY

The St. Magdalener is one of the most famous wines of South Tyrol. Traditionally, the two varieties Schiava and Lagrein are planted together in the same vineyard.

VINEYARDS

The Premstallerhof located in Santa Maddalena at 400 to 500 meters above sea level and with its approximately four hectares, is not only one of the largest, but also one of the best qualitative estates in the area. The estate has been owned by the family Vogel since 1962. They are Swiss wine importers, who turned a dream into reality in buying a vineyard in the St. Magdalena area. Gertrud Vogel directly cultivates the vineyard according to the biodynamical philosophy.

The South-East exposure, together with the excellent topographic conditions and the loose porphyry soil, make for one of the best DOC St. Magdalener, the Premstallerhof.

VINIFICATION

After fermentation in stainless steel tanks at 25°C, the wine matures partly in big wooden barrels.

DESCRIPTION

A clear ruby red, a fine aroma, with notes reminiscent of violets and cherries, an elegant and full taste with very smooth tannins, and all this with a good length. This wine enthralls not only fans of Schiava wines.

The Premstallerhof is a very versatile wine; it can be drunk with almost every dish, with most starters, cooked and grilled meat, and most kinds of cheese.