

ST. MAGDALENER CLASSICO

SÜDTIROL DOC



VINEYARD & PRODUCTION INFO

Soil composition: light soil, sandy and naturally porphyritic

Training method: pergola

Elevation: 850 ft a.s.l.

Exposure: South

Vines age: > 70 years

Harvest time: end of September

First vintage: 2008

Production: 9,000 bottles



WINEMAKING & AGING

Varietal composition: 97% Schiava, 3% Lagrein

Fermentation

Container: stainless steel tanks

Length: 14 days

Temperature: 77–82 °F

Aging

Container: stainless steel tanks, 25 hl casks

Wood: French oak

Length: 6 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 1 g/l

Acidity: 4.5 g/l

Dry extract: 25.5 g/l



FOOD PAIRINGS

Ideal with first courses, speck, fish, red meats, and aged cheeses.



TASTING NOTE

Ruby red in color.

The bouquet on the nose is fruity and floral, with notes of violet, red currant, and blackberry.

On the palate, it is fresh, with a pleasant structure and delicate tannins.

PRODUCER PROFILE

Estate owned by: Egger-Spögler family

Winemaker: Hans & Eduard Spögler

Total land under vine: 5 ha

Winery production: 30,000 bts

Region: Alto Adige (Italy)

