



## ST. MAGDALENER Alto Adige DOC

St. Magdalener is a typical South Tyrolean red wine made from Vernatsch and Lagrein grapes, of a pleasing colour that ranges from ruby to garnet. It has a wide pallet of fruity flavours, from almonds to wild cherries, which expand and intensify on the palate. It is delicate yet has a powerful structure.

VINE TRAINING SYSTEM Pergola

FERMENTATION slow fermentation at controlled

temperature in stainless steel, then maturation in large wooden

barrels

RECOMMENDED in generall with all appetizers,

PAIRINGS especially with speck, cold cuts,

cheeses, traditional Alto Adige

home cooking, veal

SERVING TEMPERATURE 12° - 14° C







ALTO ADIGE