



ST. MAGDALENER

SÜDTIROL ALTO ADIGE DOC

DESCRIPTION

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.

FERMENTATION

slow fermentation at controlled temperature in stainless steel, then maturation in large wooden barrels

RECOMMENDED PAIRINGS

in general with all appetizers, especially with Speck, cold cuts, cheeses, traditional Alto Adige home cooking, veal

VINE TRAINING SYSTEM

Pergola

SERVING TEMPERATURE

12° - 14°C