

# Amelie



Schiava meranese  
Trentino **DOC**



## A unique territory for an elegant wine

From our Schiava vineyards that are over 60 years old, the best bunches are carefully chosen, hand-picked and vinified in red as per tradition. The result is a wine with hints of violet and raspberry which, combined with the typical almond aftertaste, ensure a drink of great freshness and harmony.

# Amelie

Schiava meranese  
Trentino DOC

**VARIETAL:**  
Schiava meranese

**APPELLATION:**  
Trentino DOC

**ALCOHOL:**  
12,5% by vol.

**VINTAGE:**  
2023

**PLANTING DENSITY:**  
1620 vines/acre  
(4,000 vines/hectare)

**VINEYARD AGE:**  
60 years

**YIELD/VINE:**  
6,6 lb/vine  
(3 kg/vine)

**SERVING TEMPERATURE:**  
53-57° F  
(12-14° C)

**PRODUCTION:**  
2.500 Bottles



## VINEYARD

Located on the right side of the Adige Valley, an area cultivated vines with Schiava since ancient times, between the provinces of Trento and Bolzano.

## SOIL

Limestone matrix, loamy texture, medium-sized skeleton, good endowment of organic substance.

## TRAINING SYSTEM

Simple Pergola Trentina.

## HARVEST

Manual, last ten days of September.

## WINEMAKING

Maceration of the crushed grapes for 10 days at a controlled temperature of 77°F (25°C) in stainless steel tanks with repeated daily punching down and delestage. Racking and decanting into fine oak pièces to allow micro-oxygenation to give the wine soft tannins and aromatic complexity.

## AGING

4 months in large French oak barriques (*sur lies*).



## TASTING NOTES

Light and brilliant ruby colour, with violet reflections. On the nose there are hints of red fruits, raspberry, violet and a delicate note of bitter almond. A delicate tannin accompanies the drink, combined with an elegant freshness and juiciness.



## PAIRINGS

A wine of great versatility, which can accompany platters of quality cured meats, white meats and fresh cheeses.

