

Classic Wines

bocado

alto adige schiava 2018 DOC



Vintage	2018
Grape variety	Schiava
Production area	Alto Adige
Altitude	260 - 500 m a.s.l.
Soil	erythroid, argillaceous lime and dolomit rock
Yield	70 hl/ha
Vinification	must fermentation at controlled temperature in stainless steel vats with gentle, controlled must-movement; malolactic fermentation and ageing in big oak casks.
Appearance	
Colour	ruby-red;
Aroma	fruity and flowery with a characteristic almond-note;
Taste	dry, crisp and harmonious with a pleasant acidity.
Alcohol	13.0 %vol.
Residual sugar	1.8 g/l
Acidity	4.5 g/l
Drinking temperature	13-15°C
Ageing ability	2-3 years