



Südtiroler St. Magdalener classico D.O.C.

The vintage St. Magdalener is one of the most traditional wines of our region. With its fruity taste, this wine reveals all the sublilities that characterize its area of origin. Because we meticulously maintain the vineyards manually, the crop yield is reduced to around 9,500 kg/hectare, but the grapes are of highest quality. This wine matures for 6 months in the large wooden barrel.

Varietal:	Schiava + approx. 5% Lagrein
Growing area:	In midst of the wine-growing area of St. Magdalena on its typical sandy porphyry soils
Harvest:	End of September/beginning of October
Vinification:	Fermentation (50% steel barrel, 50% large oak barrel) with maceration period of 10-14 days. Organic acid reduction and storage in large oak barrel
Properties:	Color: shiny and dense ruby Aroma: fruity and flowery, cherry aroma Flavor: harmonious, full-bodied and round, mellow finish
Alcohol:	approx. 13,0 %vol
Acidity:	4,6 g/l
Serving temperature:	12-18 °C
Food matching:	Cold appetizers, Speck ham, cheese, meat - (roast beef, rabbit, lamb) and fish dishes



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I-39100 Bozen/Bolzano Südtirol/Alto Adige – St. Magdalena/Santa Maddalena – Untermagdalena/Via Santa Maddalena di Sotto 30

Tel./Fax: +39 0471/973033 – info@kandlerhof.it – www.kandlerhof.it

MwSt.-Nr./Partita IVA: IT 01515880219 – Steuernr./Cod.fiscale: SPRMTN62C20A952A