

ALTO ADIGE DOC
SCHIAVA

2024



TASTING NOTES

Our Vernatsch is ruby in color with violet reflexes. The wine is open and fruity on the nose with an aroma of cherries, violets and marzipan. On the palate, it is smooth and fruity with soft tannins. A well balanced and inviting wine, with a juicy finish and the typical lightness of Schiava. Best enjoyed slightly chilled with roasts, cold cuts and sliced beef vinaigrette. To enjoy this wine at its best, drink within 3 years.

Alcohol: 12,50 % vol.

Total acidity: 4,40 g/l

Residual sugar: 0,80 g/l

The typical South Tyrolean.
A wine with tradition, fruity and quaffable.

IN THE VINEYARD

The Schiava grapes flourish at an altitude of 350 - 400 m on sandy morainic soils in the vineyards of San Michele and Caldaro with their south exposition.

IN THE CELLAR

Following temperature-controlled fermentation in stainless steel tanks at 26°C for 8 days, the wine is aged in stainless steel.

MURI-GRIES

WINE ESTATE | MONASTERY CELLAR



MURI-GRIES has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

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