



## SÜDTIROLER ST. MAGDALENER CLASSICO VIGNA RONDELL DOC

This St. Magdalener was modelled on a Burgundy wine: only the best parcels with the oldest vines are used for the „Vigna Rondell“. This is a St. Magdalener that combines power and elegance and is occasionally reminiscent of a Pinot Noir.

*"Already my father Toni had developed the individual small plots in the cellar separately and recognized the potential of the "Vigna Rondell". A wine that has grown through this long experience."*

*Franz Gojer*

### VINEYARD

Vigna Rondell in S.Maddalena/Bolzano: terraced south-east facing slope. Moraine hill with well-aerated, easily heated sandy soils. Pergola training system with 5000 vines per hectare.

### VINIFICATION

Only the best grapes are selected, hand-picked and transported in large boxes. Gentle processing. Cold maceration for three days with spontaneous fermentation. Inoculation of cultured yeasts, controlled fermentation in stainless steel tanks with repeated submersion of the must for extraction. Malolactic fermentation and ageing in large wooden barrels. Bottling in May.

### TASTING NOTES

Dense ruby red. Intense cherry fruit with hints of meaty and spicy flavours. Full-bodied and yet refined wine. Firm tannins, dense structure and exciting displays of acidity. Long evolving finish. Great ageing potential.

### FOOD PAIRING

This wine goes well with white and red meat as well as Mediterranean starters.

