



SÜDTIROLER ST. MAGDALENER CLASSICO DOC

The Mediterranean-warm plots of St. Magdalena imbue the Vernatsch grape with the highest expressiveness and irresistible charm that make this all-rounder wine unique.

„I drink a glass of St. Magdalener almost every day with the largest variety of dishes and again and again I am surprised by how well it pairs with all kind of food. It is a modern wine brimming with joie de vivre.“

Franz Gojer

VINEYARD

Classic St. Magdalener growing area: 300m elevation. Glacial moraine and porphyry-based soils. Well-ventilated and easily heated sandy soils. 5.000vines per hectare. Pergola training system.

VINIFICATION

Hand-picked and transported in large boxes. Gentle processing. Controlled fermentation in stainless steel tanks. Malolactic fermentation and ageing in large wooden barrels.

TASTING NOTES

Shiny ruby red. Fresh fruit with notes of cherry, violets and red fruit. Fruity, juicy and velvety with delicate tannins and a long-lasting aftertaste.

FOOD PAIRING

The wine is perfect with a South Tyrolean afternoon snack of speck (cured and smoked ham), Italian starters and grilled fish as well as lamb, veal tenderloin or poultry.

