

Map of Marco Polo's Travels



SCHIAVA D.O.C.



Back in the Middle Ages Schiava wine was a much appreciated drink in the courts and monasteries of the South German area. Today this elegant low-tannin wine, with its moderate alcohol content, is still a popular choice and combines particularly well with the typical dishes of South Tyrol.

This varietal grows on the special vineyards on the valley floor of the southern Lowlands of Alto Adige. The good sunlight and airy location of the viticulture makes the best conditions available for offering high quality grapes.

Grape varieties: 100% Schiava (a blend of various varieties of Schiava)

Production area: Alto Adige Region

Vinification and ageing: Harvested from early to middle October. The grapes were de-stemmed and fermented in steel tanks, followed by malolactic fermentation.

Description: A light, mild red wine with low tannins. Light ruby to ruby red colour, fresh, pleasant and fruity bouquet, characteristic of the varietal. Lively, dry, mild, harmonious flavor with light tones of bitter almonds.

Food pairing: We recommend pairing this wine with appetizers and regional Tyrolean specialties, bacon and ham, in addition to white meats and mild cheeses.

Serving temperature: Serves at 14°-16° C

Alcohol level: 12,5 % vol.

Bottle size: 750 ml

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