

FRANZ HAAS Söfi

SCHIAVA

PRODUCTION AREA

Schiava vines, cultivated with the traditional pergola system, grow on gravelly, medium-weight soils. The vineyards are located at an altitude of 350 to 400 meters above sea level with a south exposure.

WINEMAKING

After destemming, the grapes are then left to ferment at controlled temperature in stainless steel tanks where, after the malolactic fermentation, the young wine is aged for another five months.

WINE DESCRIPTION

The Schiava is of a light ruby red color, with an aroma of cherry and red cranberry, slight hints of cocoa and bitter almond. On the palate, it is of attractive simplicity and at the same time complex and vinous, with an inviting conviviality.

FOOD PAIRING

The Schiava is perfect for any occasion. With its low acidity and lightweight tannic structure, it pairs perfectly with most local dishes and Mediterranean cuisines. It is a joyful wine that does not require much contemplation to be enjoyed.

YIELD PER HECTARE 70 - 80 HECTOLITERS

PRODUCTION 10,000 BOTTLES

RECOMMENDED SERVING TEMPERATURE 14° - 16° C



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