



KOLBENHOFER Schiava

It is full ruby in colour with violet reflexes, fresh and intensely fruity on the nose, fragrant with a flavour of woodland berry fruits on the palate and a lightly almondy finish. The wine's succulent, gentle fruity character, soft, unobtrusive tannins and mild supple acidity make it a favourite for social drinking.

HOFSTÄTTER CLASSIFICATION

Selection

VARIETY

A mixture of various subvarieties of Schiava (Vernatsch) together with Lagrein.

SOIL

Clay with lime and gravel

WINEMAKING

The grapes are destemmed, crushed and the must is fermented with the skins using temperature control. The skins which are forced to the top of the tank during fermentation are pushed back down into the must in order to extract as much colour, tannins and fruit as possible.

SERVING TEMPERATURE

8°-10° C

FOOD CHOICE

This is a very versatile wine and goes well with an array of dishes, speck and "salumi", roasts, poultry, pork chops and barbecued pork.

AVAILABLE BOTTLE SIZES

