



MERAN
KELLEREI • CANTINA

A.A. MERANESE SCHIAVA "SCHICKENBURG"

Indigenous and deeply rooted: the Merano Schiava has been grown around Merano for centuries as the area provides the very best growing conditions for it. Nevertheless, only a few grapes from old, selected vines make it into the zesty "Schickenburg".

Authentic, angular, yet elegant: a real Merano native.



RANGE:

Graf



VINEYARD:

Marlengo
400 – 450 m



AGE OF VINES:

15 - 20 years



TASTING NOTES FROM OUR WINE MAKER:

The colour is a bright ruby red. The bouquet reminds of violets and almonds, elegant and soft on the palate with a well-balanced fruit acidity and a harmonious finish.



SHELF LIFE:

3 years +



ANALYSIS - VINTAGE 2021:

ABV: 13,5 %
TOTAL ACIDITY: 4,8 g/l
RESIDUAL SUGAR: 1,7 g/l



VARIETY:

Meranese Schiava



SOIL:

Humus, slightly loamy sand



VINIFICATION:

The temperature controlled alcoholic fermentation occurs in small stainless steel tanks, followed by the malolactic conversion. The ageing of the wine takes place in used oak casks and steel tanks.



WINE & FOOD:

starters, speck, sausage specialities, cheese, traditional fare and veal



SERVING TEMPERATURE:

12 - 14°C



AWARDS:

2016: Falstaff 2018: 90 punti
2017: Trofeo Schiava dell'Alto Adige 2018: Schiava dell'Anno
2019: Trofeo Schiava dell'Alto Adige 2020: Schiava dell'Anno
2019: Vinibuoni d'Italia 2021: 4 Stelle + Golden Star
2020: Berebene 2022: Premio Qualità Prezzo Nazionale
2020: Vinibuoni d'Italia: 3 Stelle
2021: Vinibuoni d'Italia 2023: Corona
2021: James Suckling: 89 Points
2021: I vini di Veronelli 2023: 2 Stelle (88/100)
2021: Vitae 2023: 3/4 viti