

Alto Adige
South-Tyrol
Schiava Grigia
DOC
SONNTALER

2017
12,5 % by vol.

GRAPE VARIETY
Schiava Grigia (Grauvernatsch)

PRODUCTION ZONE
First hillside site in Kurtatsch

SOIL
Loose sandy soils

YIELD PER HECTARE
9000 kg.

VINIFICATION
Temperature-constrained fermenting of the must in stainless-steel tanks, with regular inundation of the cake pomace with must; organic malolactic fermentation and maturation in large wooden barrels

STORAGE POTENTIAL
2-4 years

TOTAL ACIDITY
5,0 g./l.

RESIDUAL SUGAR
1,3 g./l.

COLOR
Bright ruby red

ABOUT THE WINE
In 15 BC, as the Romans advanced towards Bolzano from the Po Lowlands, and conquered Rhaetia, they found a wine-growing culture that was already over 500 years old. It is presumed that Vernatsch was already being grown at that time. The name Vernatsch derives from the Latin vernaculus meaning "native." In the wine literature, the noble Grauvernatsch wine stands out amongst all varieties of Vernatsch. The name comes from the characteristic silk matte grey film that develops on the grape skins during the final stage of maturity. Edmund Mach, the pioneer of modern South Tyrolean enology, identified and described the higher flavor concentration found in smaller, less dense Grauvernatsch berries. The Sonntaler Grauvernatsch grows on Kurtatsch's oldest vines, which by nature produce a low, but very high-quality harvest. The aroma bouquet is intense and multifaceted, reminiscent of the first fruits of summer: sweet cherries, wild strawberries and red currants. Its elegant, lean body grips the palate. Grainy tannins lend this unctuous Grauvernatsch, which is highly characteristic of the variety, a long and fruity finish.

KURTATSCH
KELLEREI · CANTINA



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