

Alto Adige
Schiava Grigia
DOC
SONNTALER

13% by vol.

GRAPE VARIETY.

Schiava Grigia (Grauvernatsch)

PRODUCTION ZONE.

The prime hill location of Kurtatsch

SOIL.

Loose sandy soils

YIELD PER HECTARE.

9,500 kg.

VINIFICATION.

Temperature-controlled fermentation of the must in stainless steel tanks with regular circulation of the juice over the pressings; aging in large wooden barrels.

CELLARING POTENTIAL.

2 years

TOTAL ACIDITY.

4.5 g./l.

RESIDUAL SUGAR.

3.1 g./l.

COLOR.

Radiant ruby-red

ABOUT THE WINE.

When the Romans advanced from the Po Valley to Bolzano in 15 B.C. and conquered Rhaetia, they found a winegrowing culture that was already over five hundred years old. The presumption that Schiava had already been planted at that time is naturally suggested: the German name for the grape, Vernatsch, is a derivation from the Latin *vernaculus* meaning "native". In the wine literature, the noble Schiava Grigia stands out among all Schiava varieties. The name originates from the characteristic silky grayness that is deposited on the skin of the berries during the final ripening phase. It was in particular Edmund Mach, the pioneer of modern Alto Adige oenology, who recognized and described the high flavor concentration of the low-yield, small Schiava Grigia berries. "Sonntaler" Schiava Grigia comes from the oldest vines in Kurtatsch that now naturally produce a very low, very high quality yield. The aroma bouquet is intense and varied, reminiscent of the first fruits of summer: sweet cherries, wild strawberries, red currants. The elegant, sleek body has a vigorous presence on the palate, while grainy tannins give the supple fruitiness of the typical Schiava Grigia varietal a long, juicy finish.

KURTATSCH
CORTACCIA



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