

ALTO ADIGE DOC

# SCHIAVA GRIGIA

2018



## TASTING NOTES

Our Grauvernatsch is ruby in color with violet reflexes. The wine is open and fruity on the nose with an aroma of amarena cherry and a hint of cinnamon and marzipan. On the palate, it is smooth and fruity, well-structured with soft tannins, sophisticated yet quaffable with the typical lightness of a Schiava wine and long in the finish.

Best enjoyed slightly chilled with roasts, Wienerschnitzel and sliced beef vinaigrette. To enjoy this wine at its best, drink within 2 years.

**Alcohol:** 12,50 % vol.

**Total acidity:** 4,30 g/l

**Residual sugar:** 1,80 g/l

***The typical South Tyrolean.***  
***A wine with tradition, fruity and quaffable.***

### IN THE VINEYARD

The Schiava grapes for our Grauvernatsch flourish at an altitude of 350 - 400 m on sandy gravel soils in the vineyards of San Michele with their south exposition.

### IN THE CELLAR

Following temperature-controlled fermentation in stainless steel tanks at 26°C for 8 days, the wine is aged in stainless steel.

**MURI-GRIES**

WINE ESTATE | MONASTERY CELLAR



**MURI-GRIES** has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

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