

ALTO ADIGE DOC

LAGO DI CALDARO SCELTO CLASSICO

2018



***The inviting red.
Pleasantly light with
real character.***

TASTING NOTES

This wine has a clear ruby color. On the nose, it is invitingly fresh and fruity with cherry aromas, violet, some yeast and lightly nutty. On the palate, it is racy and quaffable, with soft tannins, a youthful freshness and a hint of bitter almond in the finish.

Best enjoyed slightly chilled with a traditional Alto Adige platter with smoked bacon, sausage and cheese or savory bacon dumplings with cabbage salad.

To enjoy this wine at its best, drink within 2 years.

Alcohol: 12,50 % vol.

Total acidity: 4,50 g/l

Residual sugar: 2,20 g/l

IN THE VINEYARD

The Schiava grapes grow at an altitude of 300 - 420 m on sandy morainic soils in the vineyards of Appiano and Caldaro with their south/southeast 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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