

ALTO ADIGE DOC

SANTA MADDALENA

2018



***The Bolzano original.
Traditional,
fruity and fresh.***

TASTING NOTES

Our St. Magdalener pours an intense ruby color. On the nose the wine is velvety and fruity with aromas of ripe cherry, damson, raspberry and bitter chocolate. On the palate, it has a youthful freshness, full and juicy with a clear, soft tannin structure and an inviting and stimulating finish.

Best enjoyed slightly chilled with traditional roast beef, savoury dumplings, pizza and pasta dishes. To enjoy this wine at its best, drink within 2 years.

Alcohol: 13,00 % vol.

Total acidity: 4,40 g/l

Residual sugar: 1,90 g/l

IN THE VINEYARD

The grapes for our St. Magdalener – 95% Schiava and 5% Lagrein – grow at an altitude of 350 - 450 m on sandy loam gravel soils on south-facing slopes of the Bolzano basin.

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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