



## CANTINA D'ISERA

### Slave

Vineyards of the Dolomites - IGT

Schiava is a native vine of southern Tyrol and in the past was one of the most cultivated varieties in the region. La Schiava Cantina d'Isera is the result of a brief maceration on the skins and subsequent completion of white fermentation at a controlled temperature. It presents itself with a pinkish color. The nose is fruity and elegant and recalls fresh red fruit. On the palate it is pleasant, light, harmonious and with a good fruity persistence. Pleasant as an aperitif, it is an extremely versatile wine in gastronomic combinations. It goes ideally with quick snacks and fish first courses. It is recommended to serve at a temperature of 12-14°C.

Grape variety: Schiava

**Exposure and altitude:** EAST, 180 - 500 meters above sea level

**Soil composition:** both gravelly, calcareous, sandy loam, and basaltic in nature with good draining capacity

**Breeding form:** Double pergola - Simple Trentino pergola

**Vinification:** Manual harvest in September. Brief maceration on the skins, static decantation and fermentation at a controlled temperature. Aged in steel tank before bottling.

