

SCHIAVA

TRENTINO DOC

Schiava, a Trentino autochthonous grape variety, has always been cultivated on the typical terraced vineyards in Valle di Cembra.

Of a light red colour, Cembra Schiava has an elegant aroma evoking fresh red forest fruits. Soft and well-balanced on the palate, it has a slightly acidic note which marries well with traditional local dishes.

Vine	Schiava (different varieties): Schiava Grigia, Schiava Grossa, Schiava Gentile, Schiava Meranese)
Vineyard location	Valle di Cembra (TN)
Exposure and altitude	East, South, West; 500-700 m ASL
Soil composition	Silty-sandy, of porphyric origin
Training system	Traditional; simple Trentino split pergola
Planting density	4,500 vines/hectare
Vinification process	Manual harvesting in early October; pre-fermentation for 36/48 hours; pressing; static decantation of the must; fermentation at controlled temperature in stainless steel tanks; ageing in fibre-glass reinforced tanks for about 4/5 months before bottling.

