

# ST. MAGDALENER CLASSICO

SÜDTIROL – ALTO ADIGE DOC



VARIETAL:  
SCHIAVA + APPROX. 5% LAGREIN

GROWING AREA:  
IN MIDST OF THE WINE-GROWING  
AREA OF ST. MAGDALENA  
ON ITS TYPICAL SANDY  
PORPHYRY SOILS

HARVEST:  
END OF SEPTEMBER/BEGINNING  
OF OCTOBER

VINIFICATION:  
FERMENTATION AND MATURATION  
AT STEEL BARREL, WITH MACERATION  
PERIOD OF 10-14 DAYS

ANALYTICAL DATA:  
ALCOHOL: 13,0 %VOL\*  
ACIDITY: 4,5 G/L\*  
RESIDUAL SUGAR: 2,0 G/L\*

SERVING TEMPERATURE:  
12-16 °C

FOOD MATCHING:  
COLD APPETIZERS, SPECK HAM, CHEESE,  
MEAT – (ROAST BEEF, RABBIT, LAMB)  
AND FISH DISHES

\* DEPENDING ON THE YEAR,  
THE ANALYTICAL VALUES MAY  
VARY SLIGHTLY

ERZEUGERABFÜLLUNG/IMBOTTIGLIATO DA:  
MARTIN SPORNBERGER  
UNTERMAGDALENA/S. MADDALENA DI SOTTO 30  
BOZEN/BOLZANO – ITALIEN/ITALIA

PRODUCT OF ITALY  
CONTIENE SOLFITI/ENTHÄLT SULFITE/CONTAINS SULPHITES

WWW.KANDLERHOF.IT



# K A N D L E R H O F