

# SCHLOTER PÖCK

1777

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  
(SELECTED GRAPES)

#### VINIFICATION:

FERMENTATION IN STEEL BARREL WITH  
MACERATION PERIOD OF 20 DAYS. ORGANIC  
ACID REDUCTION, STORAGE IN LARGE OAK  
BARREL FOR 12 MONTHS AND 6-7 MONTH  
IN THE BOTTLE

#### ANALYTICAL DATA:

ALCOHOL: 13,0 %VOL\*

ACIDITY: 4,8 G/L\*

RESIDUAL SUGAR: 2,5 G/L\*

#### SERVING TEMPERATURE:

16-18 °C

#### FOOD MATCHING:

MEAT – (ROAST BEEF,  
RABBIT, LAMB)

\* 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