

St. Magdalener Häuslergut

Wine



Name	St. Magdalener Häuslergut
Denomination	Südtiroler Doc
Quality line	Classic
Grape/Variety	90% Schiava 10% Lagrein
Provenance	Laste basse – Renon Alto Adige
Cultivation	Traditional South Tyrolean pergola
Grape harvest	By hand
Vinification	Fermentation in stainless steel, followed by ageing in barriques.

Wine description and information

St. Magdalener takes its name from the traditional wine-growing area of St. Magdalena above Bolzano. It is made from two native South Tyrolean grape varieties, **Vernatsch (Schiava)** and **Lagrein**, with Lagrein adding colour, structure and expression. The grapes for our **St. Magdalener Häuslergut** grow in our vineyards in **Unterplatten on the Renon plateau**, where sunny days and cooler nights give the wine freshness and fine aromatics. In the glass, it shows a bright ruby-red colour. On the nose, delicate notes of almond, violet and red fruit unfold. The palate is soft and harmonious, with a pleasantly rounded body and fine freshness. **A classic South Tyrolean St. Magdalener with elegance and an inviting, easy-drinking character.**

Pairings

Our **St. Magdalener Häuslergut** is a versatile food companion. It pairs particularly well with a wide range of starters and white meats and is a classic choice for a traditional South Tyrolean *Marende* with speck, cured meats and cheese.

Ideal serving temperature: 18 °C.