



PRODUCER PROFILE

Estate owned by: A cooperative of local growers
Winemaker: Willi Stürz
Total acreage under vine: 575
Estate founded: 1889
Winery production: 22,200 Bottles
Region: Trentino Alto-Adige
Country: Italy

Tramin Schiava 2024

WINE DESCRIPTION

Located in the heart of Alto Adige in the town of Termeno on the south side of the Alps, Tramin comprises of one of the oldest networks of farmers forming a winery. Rich in tradition, Tramin's wines are authentic expressions of a unique terroir, supported by a common philosophy of hard work, dedication, confidence and creativity among all participating members. Tramin operates on a human scale with a farmer-to-land ratio similar to that of a small estate, allowing for delicate hand-harvesting.

The grapes come from selected older vineyards planted at 300-450 m above sea level in calcareous clay and gravelly soils. They are characterized by a strong interplay between sunny days influenced by the Mediterranean climate and cool nights marked by the cold downslope winds.

The grapes for this wine are harvested in small bins, de-stemmed and fermented at controlled temperature. After malolactic fermentation in steel tanks, Schiava matures first in concrete vats and then in big oak casks.

TASTING NOTES

Schiava is ruby in color and is characterized by fine-grained tannins. Its bouquet is fresh and fruity and one distinctive feature is its roundness. On the palate this medium-bodied wine reclass red berries and a light aroma of bitter almond. It is marked by a round and persistent finish.

FOOD PAIRING

This wine is a must for speck (cured ham) and local cheeses. It also pairs well with poultry, pizza, mushrooms, and kind of mild cheese. Delicious on its own at any time of the day.

VINEYARD & PRODUCTION INFO

Vineyard size:	20 ha
Soil composition:	limestone and gravel
Elevation:	820 - 1148 feet
Exposure:	south-east and south-west
Harvest time:	mid September until early October
Bottles produced of this wine:	22,200
Average Wine Age:	15 years

WINEMAKING & AGING

Varietal composition:	100% Schiava
Fermentation container:	stainless steel
Maceration technique:	pump over and aeration
Malolactic fermentation:	full
Fining agent:	bentonite
Total SO2:	100 mg/L

ANALYTICAL DATA

Alcohol:	12%
pH level:	3.78
Residual sugar:	1 g/L
Acidity:	4.5 g/L
Dry extract:	26.9 g/L