

PETER | SÖLVA
1731

LagodiCaldaro Colledipietro Schiava



Vine varieties: 95% Schiava Grossa + 5% Lagrein

Description: It is a classic blend of Schiava and Lagrein, already composed in the vineyard, according to the style of grandfather Peter Sölva. It is a fruity and complex wine, and it convinces by its gentle and amenable character.

Position: Different vineyards by the lake in Caldaro. One of our oldest vineyards with deeply rooted vines. Peterleiten is the name for the selection of the ripest grapes in this vineyard.

Land: Loamy to sandy land

Harvest: End of September

Yield: Approx. 80 hl/ha.

Development: The best parcels are harvested and vinified separately. De-stemming and then traditional maceration in stainless steel tanks at controlled temperature. Extraction after fermentation, to support the malolactic fermentation. Depending on the vintage, a part is also stored in wood.

Shelf life: At least 2 - 4 years

Serving temperature: 14 - 16°C

Food recommendation: It is a wine for different occasions. Its strength is its adaptability to different food, to appetizers and typical South Tyrolean dishes such as bacon, dumplings, "Schlutzkrapfen" and "Sauerkraut". But also goes very well with white meats, mild cheese and even with a special kind of fish dishes.

DE SILVA *Terroir*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

