

WEINGUT NIKLAS SCHIAVA 'FUXS'



Made of two different types of the Schiava variety (also called Vernatsch or Trollinger) from the vineyards around Lake Caldaro, in the South Tyrol. Pale red in color; aromas and flavors of fraises do bois, herbs, and orange peel. A very versatile red wine, particularly in warmer weather; great with cured meats (especially the Tyrolean specialty, Speck), pizza; or grilled chicken, pork, or salmon. Best drunk at cellar temperature, or after 30 minutes in the fridge.

From the Südtiroler Kalterer See DOC in Alto Adige, Italy. Dieter's Schiava is made of two different types of the Schiava variety (also called Vernatsch or Trollinger) from the vineyards around Lake Caldaro, in the South Tyrol. The vines were planted between 1980 and 1990. The altitude of the vineyard is 300-400. The soil is loam and calcareous gravel. Harvested by hand. 5 days maceration. Controlled low temperature fermentation in stainless steel with selected yeasts Aged 4 months in stainless steel tanks. Light filtration, no fining or cold stabilization.

Dieter Sölva is a young winemaker from the tiny village of St. Nikolaus, high up on the west side of a majestic valley that leads north through the Dolomites. The altitude of these vineyards gives the wines an excellent backbone of acidity. The white wines are vinified in stainless-steel with no malolactic fermentation and no oak, allowing the wine to show the true flavors of the earth. It is very typical of the region that the wines are impeccably clean. Dieter is a graduate of the famous enology school at San Michele, as was his father before him. Dieter learned the business from his father, Josef, the founder of the Niklas winery, whom he succeeded. Dieter's son Michael is already adding his unique touch to the family business.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

WEINGUT NIKLAS
SCHIAVA 'FUXS'

100% Schiava. Aromas & flavors of *fraises do bois*, herbs & orange peel.

Shelf Talker:

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