

ANSITZ WALDGRIES

S. Maddalena Classico

The S. Maddalena Classico brings a touch of seduction to the wine glass - with a mirror image of palm trees, olives and fig trees against a Dolomite backcloth. This is where its character originates.

*«I love the distinctive wines from northern Burgundy
and want to give my S. Maddalena Classico the same expressiveness.
The goal is an elegant personality with charm.»*

Christian Plattner

Variety 92% Schiava gentile, 8% Lagrein

vineyards and climate S. Maddalena, southeast to southwest slopes at 250m above sea-level, Mediterranean microclimate; earliest ripening sites in South Tyrol

soils Sandy soils comprising glacial till and eroded porphyry

Winemaking Stainless steel tanks and large wooden casks
Special feature: 20 percent of the harvested grapes are fermented without crushing and destemming

Serving temperature 15°C (slightly cooler than red wine)

Food pairings Cold starters, smoked bacon, ham and sausages, Italian starters

Aging Dark and cool (approx. 12-14°C) with minimum temperature fluctuations

Eye:
bright ruby red

Nose:
cherry, raspberry,
red fruits, almonds

Nice to know:

The Waldgries estate dates back to the 13th century. The vineyard was acquired by Christian's grandfather Heinrich Plattner in 1932. His father Heinrich started bottling S. Maddalena Classico in 1969. Christian has been continuing this tradition since the 1990s

Palate:

harmonious, crisp with well integrated tannins, firm texture, clear expression and long intriguing finish

