



Gran Marie

SÜDTIROL ST. MAGDALENER CLASSICO DOC

After several years of experimenting with cultivating and developing our Vernatsch and Lagrein grapes, a selected line of our St. Magdalener Classico was bottled for the first time for the 2016 vintage. Deep, stony soils on porphyry substrate give the vegetation in the vineyard and the wines made from it their character.

Suitable grapes are selected by early harvesting. Up to 50 year-old vines, which do not require any measures to regulate yields and present loose bunches composed of very small berries, are selected from all our vineyards and then vinified separately.

The term "Gran" has been included in the name of our wine precisely because of this step in the grape harvest. For this wine we use what we believe to be the best and highest quality grapes produced by our vineyards in a particular vintage.

The wine's character can be described as multi-layered and expressive, as was that of Maria Ebninger Ramoser, who in 1930 inherited the Fliederhof from her uncle and moved our family to St. Magdalena. She was affectionately called "Marie".

Vineyards:

Growing area: classic St. Magdalener area, 300-340 m a.s.l.

Training method: Pergola

Soil: loamy moraine debris, river gravel and sand inclusions through to the weathering of quartz porphyry

Grape variety: Vernatsch with around 4% Lagrein added

Yield: 55 hl/ha

Vinification:

Method: alcoholic fermentation and maceration at controlled temperature in stainless steel vat for 8-10 days

Finishing: malo-lactic fermentation and maturation in 1500-litre French oak barrels