



Marie

SÜDTIROL ST. MAGDALENER CLASSICO DOC

Refined fruit aromas, harmonious and a pleasant structure are the impressions that suitably describe the palate of this wine from a special cru, the St. Magdalener area of origin.

The grapes for this wine come from three vineyards with distinctly different terroirs. The vineyard on loamy soil and easterly exposure gives the berries particularly delicate aromas of sour cherry and red berries paired with a luscious acidity. In contrast, the grapes from the vineyard located in a sort of basin surrounded by steep sides present considerably more juiciness and milder tannins. The vines in the third vineyard flourish on deep, sandy and stony soil, which retains the heat very well and thus imparts more concentration, dark fruit aromas and structure to the cuvée subsequently created. This triad of three grape varieties which complement each other creating a harmonic wine is called Marie.

Maria Ebner Ramoser was the strong personality who took over the Fliederhof from her uncle in 1930 and thus laid the foundations for our family history in the winery. She was affectionately called Marie by her friends and family.

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: 70 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 wooden barrels and stainless steel tanks