KURTATSCH
KELLEREI · CANTINA

SONNTALER

Alto Adige Schiava DOC Alte Reben 2024



300–400 m a.sl., east, slope

Great day/night temperature difference

Red sandy, loamy soil with dolomite, porphyry and clay minerals

Total acidity 4,9 g/l
Residual sugar 2 g/l
Yield per hectare 75 hl
Optimum maturity 2–4 years
Bottle sizes 0,75 l
Method of cultivation sustainable

Variety Schiava

Vinification Temperature controlled fermentation in stainless steel tanks, malolactic fermentation and ageing in concrete tanks

About this wine
Schiava SONNTALER unites our oldest vineyards. The vines are between 60 and 90 years old. Old vines produce inherently lower and therefore higher quality yields. Traditionally, SONNTALER is an assemblage of different Schiava varieties. Ideal terroir and ageing in concrete tanks result in a wine with complex aromas of raspberries, wild strawberries, cherries and redcurrants. Its elegant, lean body is gripping on the palate. Fine-grained tannins give the smooth fruitiness typical for the variety a long, hearty finish.
SONNTALER: the classic one.

Schiava is seen as the lightest red wine in the world, which is why the drinking temperature is so important: we recommend 13°C (55°F)!

SQNPI
QUALITÀ SOSTENIBILE
SISTEMA DI QUALITÀ NAZIONALE PRODUZIONE INTEGRATA

