

Santa Maddalena classic

**Fresh, fruity, agreeable, convivial,
attractive and light on the palate**

The Santa Maddalena ripens in the classic cultivation area of the same name, on soils composed of moraine detritus of porphyry and dolomite, very airy and well placed to gather heat.

Our Schiava (Vernatsch) grapes traditionally grow on the “pergola” training system with some 5% of Lagrein planted in the vineyard. Both are then harvested and fermented together.

At the end of the harvest, the grapes are carefully trimmed and the juice is fermented for approximately 10 days at a controlled temperature in steel barrels. After the malolactic fermentation, the wine is aged in steel tanks.

An attractive wine with plenty of charm

The Pfannenstielhof's Santa Maddalena is a fresh, fruity, agreeable and particularly light wine, yet at the same time complex, intense, with a full and slightly aromatic taste. We value the Santa Maddalena as a wine rich in tradition and as a local speciality, as well as an easy companion to any meal.

We also love it because it perfectly reflects our landscape and our local lifestyle: that is why we reserve a place of honour for it in our daily lives.

The Pfannenstielhof's Santa Maddalena Classic 2009 was the first Schiava (Vernatsch) wine to receive the prestigious “Three Glasses” award from the Gambero Rosso wine guide.

