

Santa Maddalena CLASSICO

delicate | fruity | intricate

St. Magdalener was for a long time undervalued. It would never have imagined that one day wine experts would refer to our wine-growing region as a small Burgundy!
Our ST. MAGDALENER CLASSICO was the first St. Magdalener to be awarded the coveted Gambero Rosso "Three Glasses" in 2009.



Varieties: 95 % Vernatsch + 5 % Lagrein as a blended composition;
Cultivation area: classic St. Magdalener cultivation area, Bolzano, South Tyrol;
Altitude: 280 m
Age of vines: 30 – 40 years
Soil: quartz porphyry and moraine debris
First vintage: 1970
Cultivation system: Pergola

VINIFICATION

Hand harvest; fermentation and maturation for 6 months in stainless steel;

WINE

Colour: bright ruby red colour

Nose: An attractive red berry nose. The refined cherry and almond hints entice the first sip

Palate: Despite its succulent, structured character, it is straightforward and lean on the palate, with notes of rosehip, cherry and blood oranges.

FOOD PAIRING

Proves to be an enjoyable accompaniment to a vast array of South Tyrol, Mediterranean and Asian dishes.

Chilled, but not cold, it is uncomplicated and absolutely easy going, without ever being banal.

AWARDS

2024

- 94 points Luca Maroni
- 2 Red Glasses Gambero Rosso
- 4 stars Vinibuoni d'Italia
- 91 points Falstaff

2023

- "Faccino" + 95 points DoctorWine
- Champion Wine Dolomiten-Vernatsch
- Berebene Gambero Rosso
- 92 points Falstaff
- 94 points Luca Maroni

2022

- Three Glasses Gambero Rosso
- "Faccino" + 95 points DoctorWine
- Espresso Luca Gardini
- 94 Luca Maroni + best of Vernatsch
- 92 points Falstaff
- The WineHunter Award Red

2021

- Berebene Gambero Rosso
- 92 points Falstaff
- 93 points Luca Maroni
- The WineHunter Award Red