

E G G E R  
R A M E R  
— S U D  
T I R O L



**Velvety, mild, authentic –  
the native light red from Alto Adige.**

---

**SCHIAVA GENTILE** DOC  
ALPINE

---

**DESCRIPTION**

Light ruby to ruby red in color, mild and fruity aromas, often with a hint of bitter almond. Well rounded on the palate with a pleasantly mild finish.

**GRAPE VARIETY**

The native Alto Adige variety Schiava Gentile

**PRODUCTION AREA**

Select site in S.Paolo – Appiano-Magröll, 400 m a.s.l., sandy, gravelly soils.

**VINIFICATION**

Must fermentation at controlled temperature. Malolactic fermentation and aging in stainless steel tanks for 4 months.

**GRAPE HARVEST**

Middle of September

**AGE OF VINES**

5–25 years

**WINE PAIRINGS**

An ideal wine for in-between times and with starters and typical Tyrolean dishes like smoked bacon and sausage as well as with white meats and mild cheese.

WWW.EGGER-RAMER.COM