
WEINGUT NIKLAS SCHIAVA 'FUXS'



Region: Alto Adige, Italy

Appellation: Südtiroler Kälterer See DOC

Grapes: 100% Schiava (aka Vernatsch, Trollinger)

Farming: Integrated Pest Management

Age of vines: Planted between 1980 and 1990

Altitude & Soil Type: 300-400 M, loam and calcareous gravel

Typical Harvest Time: End of September through early October

Maceration & Fermentation: 5 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 4 months in stainless steel tanks

Finishing: Light filtration, no fining or cold stabilization

Production: 7,000 bottles annually

Notes from Oliver:

Dieter Sölva is a young winemaker from the tiny village of St. Nikolaus in the Alto Adige, high up on the west side of a majestic valley that leads north through the Dolomites. Many of my favorite Italian white wines come from the Alto Adige, the German-speaking region in the far north-east of Italy, just south of the Austrian border. Dieter is a graduate of the famous enology school at San Michele, as was his father before him.

Dieter's Schiava is made of two different types of the Schiava variety (also called Vernatsch or Trollinger) from the vineyards around Lake Caldaro, in the South Tyrol. Pale red in color; aromas and flavors of fraises do bois, herbs, and orange peel. This is a very versatile red wine, particularly in warmer weather; great with cured meats (especially the Tyrolean specialty, Speck), pizza; or grilled chicken, pork, or salmon. Best drunk at cellar temperature, or after 30 minutes in the fridge.