



Label designed by Marco Arman

Schiava

The Schiava is a variety still much cultivated in Cembra Valley and characterizes most of the vineyards. The classic pergola Trentina cultivation is still indispensable to the Schiava, very vigorous strain which is now controlled through proper pruning to produce a quality product. It seems that its name derives from the particular tying of the branches that seems to force the plant to support her as a slave (Italian Schiava).

VINES: Schiava 90% other red vines 10%

VINEYARDS: Saosènt, Còr, Piagge (Cembra)

CULTIVATION: Pergola Trentina between 350 and 550 mt.a.s.l.

SOIL: Porphyritic origin

YIELD: 110 q.li/ha (disciplinary DOC 150 q.li/ha)

FERMENTATION AND AGING: Steel at a controlled temperature, than in bottle.

COLOUR: Ruby red

FRAGRANCE: Fruity, pleasantly sour with a slight vinous reminder

TASTE: Dry, cool, soft, not too alcoholic

SERVING SUGGESTIONS: Classic table wine, pleasant and easy to drink, reserved for occasions

SERVING TEMPERATURE: 14 °C

“Give the Stropa” means bind the grape shoot to its support with a flexible willow branch. This act contains an ancient knowledge handed down from generations far away. It involves manual contact and skill that in the repetition adapts individually to the branch, the support, the wire.

The movement is new every time and is expressed in original and unique gestures, as often happens to the farmer.

It's care, attention and respect, as the art of loving demands..

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with a suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.