



## CANTINA KURTATSCH

# Schiava Grigia (Grauvernatsch) 'Sonntaler'

*There are mountain wines, and then there are wines from wind-swept peaks so high they seem to be grown in the sky. This is the glory of Alto Adige, a dramatic wine region in the northeast Italy, and the home to the century-old cantina of Kurtatsch. Here on the border with Austria, it is white grapes that reign supreme, grown at altitudes that top 3,000 feet. The village of Kurtatsch (Cortaccia in Italian) is particularly blessed when it comes to terroir, with a wide range of soils that suit perfectly both native and international grapes. Kurtatsch since the early 1900s has been the representative for the area's best growers and the source of its finest, most expressive wines.*

**WINERY:** Cantina Kurtatsch

**WINEMAKERS:** Othmar Doná

**ESTABLISHED:** 1900

**REGION:** ITALY • Alto Adige • Cortaccia

**APPELLATION:** Alto Adige DOC

**BLEND:** 100% Schiava Grigia (Grauvernatsch)

**VINEYARDS:** A selection of fruit from single-vineyard 'Sonntaler,' a gentle slope at 1,000 feet in altitude at the foot of the village of Kurtatsch. ('Sonntaler' means "sunny valley.") Soils are limestone scree and sand.

**AGE OF VINES:** 25 years, on average

**WINEMAKING:** Hand-harvested. Fermented on selected yeasts in temperature-controlled tanks. Aged in large, neutral casks for a minimum of six months.

**TASTING IMPRESSIONS:** Aromas of red cherries, wild strawberries, red currants, red plums. Light bodied; fine-grained tannins; tangy, red-fruited finish.

**PAIRING SUGGESTIONS:** Very flexible at the table: meaty fish; light white meats; air-dried sausage; moderately aged sheep's cheese

**NOTES:** The German "Vernatsch" comes from the Latin "vernaculus," which means native. Ripe grapes develop a dusty patina, thus "grau" (grigia) or gray.



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