Cum Vineis Sclavis Schiava, Trentino DOC 2024

ICV1532024

Cavit

— Trentino, Italy

Cum Vineis Sclavis" translates as 'enslaved vines', and Schiava" as 'Slave', as in the Middle Ages the young vines were trained using rigid supports to create neat rows. Schiava is recognised as one of the oldest cultivated vines in Trentino.

2022 Vintage

Joanna Simpson
Internal 2024

Joanna Simpson
Internal 2025

Production

The Schiava grapes are sourced from vineyards in the foothills of the Valle dell'Adige and Valle dei Laghi, at 250-350 metres altitude. After careful selection the grapes are pressed and vinified at controlled temperatures. Maceration on the skins lasts around seven days and is followed by a period of refinement in stainless steel and concrete, on fine lees.

Tasting note

Fragrant aromas of raspberry and cherry with floral hints. The palate is delicate and fruity with bright, crunchy berry characters, fresh acidity and a supple and balanced finish.

Food Match

Perfect with light summer salads and even a red you can enjoy with meaty fish such as tuna steak or fish stew. Best served chilled.It's a red wine you can enjoy on its own, but it also pairs with cured and air-dried meats, roast aubergine dishes, seared tuna steak, prosciutto-wrapped monkfish, cod or chicken breast, or roast poussin. Joanna Simon (February 2025)

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Trentino DOC

Winemaker:
Anselmo Martini

Grape Varieties:
Schiava Gentile 100%

Suitable for:
No

Bottle Barcode:
8007890008859