

ST. MAGDALENER TRADITION

Trentino-Alto Adige, Italy

Cantina Terlano

www.cantina-terlano.com

Method & Production

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in big wooden barrels for 7-8 months.

Tasting Notes

Bright, expressive and effortlessly drinkable, this classic Alto Adige red opens with aromas of ripe black cherry, elderberry and wild violets, with a subtle hint of bitter almond adding complexity. On the palate, it is juicy and fruit-driven, combining vibrant berry flavours with a silky texture and gentle freshness. Low in tannin and beautifully balanced, it finishes soft, elegant and moreish, making it a wonderfully versatile wine for the table.

Food Matching

A classic South Tyrolean wine for sharing. Perfect with cured meats such as bacon and Bündnerfleisch, venison with mushrooms and cream cheese, or cold beef with a tangy vinaigrette. It also pairs beautifully with hearty pasta dishes like tagliatelle with sausage, or traditional boiled beef served with salsa verde and parsley potatoes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TE1125	St. Magdalener Tradition	Schiava: 85% Lagrein: 15%	2025	12.5%	Cork	6x0.75lt	No	No	Yes	No