LAGREIN

PRODUCTION AREA

The Lagrein, one of the native grapes of Alto Adige, and grows in sunny areas at an altitude ranging between 220 and 250 meters. The warm and deep soil is of alluvial origin, with a high proportion of gravel. The vineyards face south and southwest. Thanks to these microclimatic conditions the Lagrein, being a late harvest variety, reaches its full maturity.

WINEMAKING

The grapes, after a careful selection in the fields, are gently destemmed and fermented in open-top stainless steel vats. During this process the floating cap of grape skins is gently and not too frequently plunged to avoid excessive extraction of tannins. After fermentation, the wine is moved into tonneau (larger oak barrels) where the malolactic fermentation and ripening take place for 10-12 months. Finally, it is left to age for a few months in the bottle.

WINE DESCRIPTION

The Lagrein is of a deep and intense red color that in some vintages reaches violet notes. Its bouquet is very intense and wide, ranging from ripe red fruits to violets, spicy notes of fresh grass and cocoa. On the palate, the wine seduces with its decisive personality, massive and velvety tannins, pleasing fullness and a long and captivating final note. The wine can be enjoyed young, although a longer refinement in the bottle provides a softer and rounder perception on the palate.

FOOD PAIRING

The wine pairs perfectly with very intense and tasty dishes as well as grilled red meat.

YIELD PER HECTARE	60 HECTOLITERS
PRODUCTION	12,000 - 16,000 BOTTLES
RECOMMENDED SERVING TEMPERATURE	16° C – 18° C

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