



## Alto Adige LAGREIN

*„The substantial Lagrein, only available  
to buy directly at our winery“*

GRAPE VARIETY: Lagrein (short and long stemmed)

TYPE OF SOIL: alluvial of porphyritic origin

TRAINING SYSTEM: pergola-trained

CROPPING DENSITY: 5000 - 8500 vines / ha

AVERAGE AGE OF VINES: 25 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE

QUALITY: 50% of the grapes are thinned in August

HARVESTTIME: mid October

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation in stainless steel tanks at controlled temperature; maceration on the skins for about 10 days

AGEING: malolactic fermentation and maturation in medium and big oak barrels

COLOUR: high ruby intensity, dark and brilliant

AROMA: on the nose it combines blackberries and black fruit notes with hints of chocolate

FLAVOUR: its intense and silky tannins dominate the palate and leave a pleasant, final sensation of roundness, harmony and fruitiness