



Alto Adige LAGREIN KRETZER

*„A traditional local wine
with fruity and fresh characteristics“*

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 been thinned in July

HARVESTTIME: from the beginning to the middle of October

WINE MAKING PROCEDURES: a first part of the juice derives from the soft pressing of the grapes; a second part is obtained through racking off the must after a skin contact of six hours (sonnier); the juice is then clarified through sedimentation; further fermentation in stainless steel tanks at controlled temperature; malolactic fermentation is avoided

COLOUR: pale ruby coloured wine

AROMA: it combines aromas of raspberry and strawberry

FLAVOUR: on the palate the wine is elegant, fruity and pleasantly juicy