



Alto Adige LAGREIN KRETZER Late Harvest

*„The profound rosé wine, partially aged
in large wood barrels, quite opulent”*

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 have been thinned in July

HARVESTTIME: From the middle to the end 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 6 hours (sonnier); a final part is extracted through the pressing of overripe grapes which are partially infected by botrytis; the juice is then clarified through natural sedimentation; further fermentation in stainless steel tanks at controlled temperature; the musts of high quality are aged in new oak barrels; malolactic fermentation is avoided; assemblage and bottling in February

COLOUR: Pale ruby coloured wine

AROMA: On the nose it combines strawberries, raspberries and caramel notes

FLAVOUR: On the palate the wine is fruity, succulent, elegant, pleasantly sharp and incredibly fresh