



Alto Adige LAGREIN RISERVA

„The repeatedly rewarded and popular wine from our front row, well structured but still easy drinkable with a silky finish“

GRAPE VARIETY: Lagrein (short and long stemmed)

TYPE OF SOIL: alluvial of porphyritic and moreinic origin

TRAINING SYSTEM: pergola - trained with one fruit shoot / vine

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 July

HARVESTTIME: staggered, from the second to the last week of October

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation takes place in stainless steel tanks at controlled temperature; maceration on the skins for about 8 days

AGEING: malolactic fermentation; total maturation period in small oak barrels between 15 and 18 months; filtered before bottling

COLOUR: intense ruby coloured wine

AROMA: it combines aromas of wild fruit, ripe blackberries, chocolate and coffee

FLAVOUR: on the palate it is a wine of great concentration with smooth tannins and a fleshy finish