



LAGREIN

DOC 2021

VARIETAL: Lagrein

AGE OF VINES: 5 – 25 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2022 – 2025

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.6 g/l

Contains sulphites

» "Terroir", as the French say, in a bottle. A wine that can stand up to Stilton and gets along superbly with game. «

ORIGIN

Lagrein is one of the three indigenous varieties in South Tyrol. He is related to the Teroldego and Syrah. Typical for this species are the dark red color and fruity berry flavors that are paired with spicy-resinous notes of chocolate, tobacco and forest floor.

VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

VINIFICATION

Fermentation on the skins at 28 °C with an extended maceration of ten days, malolactic fermentation followed by a 5-month ageing in concrete cask, large oak casks (75hl) and 15% in barrique.

VINEYARD

South- and east-facing slopes around at an altitude of 230 – 350 meters above sea level. Loamy, chalky gravel with a low proportion of sand.

TASTING NOTES

- dark, deep red
- ripe fruit aromas of plums and blackberries, notes of chocolate and coffee
- voluminous and powerful; soft, balanced tannins, lingering finish

RECOMMENDATION

This wine is best paired with game, darker meats and hard cheeses.