

LAGREIN

DOC 2019

VARIETAL: Lagrein

AGE OF VINES: 6 – 21 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2020 – 2023

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.5 %

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 weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

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.

AWARDS

WINE & SPIRITS – 2007, 2010, 2012: Best Buy

VINIBUONI D'ITALIA – 2010: 3 Stars