

LAGREIN

DOC 2018

VARIETAL: Lagrein

AGE OF VINES: 6 – 21 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2019 – 2021

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.3 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

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

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 tyesrns, 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