



Lagrein is Alto Adige's oldest grape variety. It flourishes best in the deep, warm soils in Bolzano (the suburb of Gries) and the South Tyrolean Lowlands (Kurtatsch) that are made up of clay and sand as well as gravelly deposits from rivers and streams that break through porphyry, granite, mica schist, and limestone.

With careful Kurtatsch care in the vineyard (reduced yields) and in the cellar (controlled fermentation and partial aging in large oak barrels), selected lots of Lagrein yield a powerful, deep, dark red wine which is granted a solid contour by the full, juicy tannins. The meaty Lagrein fruit is accompanied by hearty notes of spice that give it a long, glowing finish.

Alto Adige Lagrein DOC 2014, 2015

GRAPE VARIETIES

Lagrein

WINEMAKING

Fermentation in temperature-controlled stainless steel tanks; two to five years, depending upon the vintage.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

A rich, velvety, full-bodied red wine; dark garnet red; woodland berry fruits, reminiscent of violets; dry, full flavored, with mild tannins but firm in structure.

GASTRONOMY

Excellent with red meats, game, wild poultry, aged cheeses.

Serving temperature 16-17°C

AVAILABLE FORMATS

75 cl

