







Puntay LAGREIN RISERVA 2019

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Lagrein

AREA AND SOIL: Hilly vineyards facing east and southeast between 230 and 260 m above sea level; alluvial soils rich in sand, gravel and porphyry.

CULTIVATION: Guyot

YIELD: 60 hl/ha

VINIFICATION: Fermented in 8,000-litre oak barrels, the Puntay Lagrein is matured in barriques for 12 months and finalised in large French oak barrels.

ANALYSIS: alcohol: 13.5%, total acidity: 5.1 g/l, res. sugar: 1.5 g/l

AGING POTENTIAL: 1-10 years

TASTING NOTES: Intense ruby red colour; complex and fruity aroma with hints of cherries and blackberries. Tannins well present and harmonised by ageing in barriques. Full and persistent finish.

PAIRING: Perfect with game, red meats and matured cheeses.

SERVICE TEMPERATURE: 15 - 16 ° C

Contains sulphites







