

## CLASSIC

# LAGREIN 2023

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Lagrein

**AREA AND SOIL:** The vineyards are south and east-facing, at an altitude of between 230 and 350 meters above sea level. The soil consists mainly of sandy and gravelly alluvial soil, with a small proportion of clay and silt.

**CULTIVATION:** Guyot e pergola

**YIELD:** 80 hl/ha

**VINIFICATION:** Mash fermentation takes place at 28°C with a 10-day maceration period, followed by malolactic fermentation and 6 months of ageing in stainless steel tanks.

**ANALYSIS:** alcohol: 13.0 %, total acidity: 5.3 g/l, res. sugar: 1.5 g/l

**AGING POTENTIAL:** 1 – 5 years

**TASTING NOTES:** The wine has a dark garnet red color. Its aroma is strong, fruity and spicy, with notes of leather and dark chocolate as well as floral nuances of violets. On the palate, it has a full, mild taste with a fruity finish and noticeable tannins.

**PAIRING:** This powerful wine is an excellent accompaniment to dark meat, roasts and game dishes.

**SERVICE TEMPERATURE:** 16 – 18 °C

Contains sulphites

