

CLASSIC

LAGREIN 2024

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: 4.7 g/l, res. sugar: 2.5 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

