

Puntay

LAGREIN RISERVA 2022

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Lagrein

AREA AND SOIL: The hilly vineyards face east and southeast and lie at an altitude of 230 to 260 meters above sea level. The alluvial soils are rich in sand, gravel and porphyry.

CULTIVATION: Guyot

YIELD: 60 hl/ha

VINIFICATION: The mash fermentation takes place in large wooden vats with a long contact time between the mash and wine in order to optimally extract color and fruit aromas. The wine is then aged for 12 months in barrique barrels.

ANALYSIS: alcohol: 13.0 %, total acidity: 4.9 g/l, res. sugar: 1.0 g/l

AGING POTENTIAL: 1 – 10 years

TASTING NOTES: The wine presents a dense ruby red color. On the nose, it has pleasant and distinct varietal notes of chocolate, cherries and plums, accompanied by a light scent of violets. It is very powerful and velvety on the palate, with ripe tannins.

PAIRING: The Lagrein Riserva Puntay pairs very well with game dishes, red meat and mature cheese.

SERVICE TEMPERATURE: 16 – 18 °C

Contains sulphites

