

SÜDTIROL · ALTO ADIGE
D.O.C.

LAGREIN

Production zone

Lagrein is a typical South Tyrolean variety, which prospers on the plains of the Bolzano valley and its surroundings, benefitting from the large temperature difference between day and night. This grape variety seduces with its velvet complexity and sophistication.

Varietals

Lagrein 100%.

Yield per hectare

Approx. 8.000 kg of grapes.

Yield of wine from grapes

Approx. 70%, for a yield of 56 hectolitres per hectare.

Harvest

Harvest takes place at middle of October. Grapes are picked at complete ripeness and bunches carefully sorted and moved immediately to the cellar for vinification.

Wine making and ageing

The alcoholic fermentation takes place in stainless steel tanks at controlled temperatures to induce a prolonged contact of the must with the skins. Malolactic fermentation occurs in November right after the alcoholic fermentation. Maturation is carried out for short time in French oak barrels.

Tasting notes

Intense ruby red colour. Fruity with cherries and blackberries bouquet on the nose, floral notes of violets and lilac, warm whiff of coca beans. Strong, powerful and well-structured, elegant and juicy flavour.



WINZERBERG

www.winzerberg.it