

# SCHARFEGG

## LAGREIN DOC 2018

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**Location:** Bolzano Rencio, Bolzano Gries

**Sea level:** 270-290 m

**Soil:** deep, loamy alluvial soil

**Slope gradient:** 10-15%

**Cultivation system:** Guyot

**Age of vines:** 25 years

**Grape harvest:** beginning - mid October

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### VINIFICATION

**Grape Varieties:** 100% Lagrein.

**Fermentation:** Maceration for 12 hours with subsequent fermentation in stainless steel tank with skin contact for 10-12 days.

**Maturation:** Biological malolactic fermentation with subsequent storage in French Barrique barrels (20% new oak, 80% second/third passing) until the end of March.

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### TASTING NOTES

**Colour:** Intensive garnet red with violet hues.

**Fragrance:** Distinctive nuances of dark berries combined with delicate violets, fine bouquet of leather leading to a sense of refreshing eucalyptus fragrance.

**Taste:** A very gentle, smooth tannin caresses the palate. A mild roasting aroma with a hint of pepper while drinking. The fresh acidity lends a fruity taste on the palate. Elegant, juicy and smooth presence and prolonged aftertaste.

**Recommended with the following dishes:** This wine is excellent with red meat, wild game and mature mountain cheese.

**Ideal drinking maturity:** up to 2025

**Serving temperature:** 14-16 °C



### ALCOHOL

13,5% Vol.

### RESIDUAL SUGAR

3,3 g/l

### ACIDITY

4,5 g/l