



ALCOHOL

14% Vol.

RESIDUAL SUGAR

2,3 g/l

ACIDITY

5,1 g/l

"LG22"

LAGREIN RISERVA DOC 2022

Location: Cardano and Bolzano Gries

Sea level: 250 - 380 m

Soil: deep, sandy porphyry weathered soil

Slope gradient: 20-40%

Cultivation system: Guyot

Age of vines: 20-25 years

Grape harvest: beginning - mid October

VINIFICATION

Grape Varieties: 100% Lagrein

Vinification: Manual harvest and selection of the grapes; destemming followed by slow must fermentation at open barrels with gentle agitation of the must. Malolactic fermentation in stainless steel tanks.

Maturation: aging in barriques for 18 months using one third new barrels; blending three months before bottling.

TASTING NOTES

Colour: intensive, dark garnet red

Fragrance: complex bouquet of ripe berry aromas, cherry and barberry and spicy notes of tobacco and leather and some liquorice, eucalyptus and forest soils

Taste: convincing structure and finesse, soft and velvety character with well-integrated acidity and firm tannins; a wine that reflects its origin, inviting with a long finish

Recommended with the following dishes: Perfect with pink roasted saddle of venison in a walnut crust with root vegetables and red cabbage, rib of beef braised in Lagrein with mixed polenta and baby vegetables, or braised calf's cheek with Lagrein sauce on celeriac foam.

Optimum drinking maturity: up to 2035

Serving temperature: 15-17 °C