

The Selections



Alto Adige Lagrein Riserva 2018 DOC

Vintage 2018

Grape variety Lagrein (native variety of Alto Adige)

Production area Alto Adige

Altitude 250 m a.s.l.

Soil light to medium free draining gravel.

Yield 45 hl/ha

Vinification must fermentation in stainless steel vats;

controlled fermentation technique and must movement; malolactic fermentation

and ageing in new barriques.

Appearance

Colour garnet-red with violet hues;

Aroma intense aroma of bitter chocolate

and cherries;

Taste silky with soft nuances of French oak

adding depth and complexity, good acidity, full-bodied and very persistent. Good aging

potential.

Alcohol 14,0 %

Residual sugar 1,1 g/l

Acidity 5,3 g/l

Drinking temp. 18°C

Ageing ability 10-15 years

