

## The Selections

### Tor di Lupo

Alto Adige Lagrein Riserva 2018 DOC



<b>Vintage</b>	2018
<b>Grape variety</b>	Lagrein (native variety of Alto Adige)
<b>Production area</b>	Alto Adige
<b>Altitude</b>	250 m a.s.l.
<b>Soil</b>	light to medium free draining gravel.
<b>Yield</b>	45 hl/ha
<b>Vinification</b>	must fermentation in stainless steel vats; controlled fermentation technique and must movement; malolactic fermentation and ageing in new barriques.
<b>Appearance</b>	
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.
<b>Alcohol</b>	14,0 %
<b>Residual sugar</b>	1,1 g/l
<b>Acidity</b>	5,3 g/l
<b>Drinking temp.</b>	18°C
<b>Ageing ability</b>	10-15 years