ROTTENSTEINER

LAGREIN RISERVA

ALTO ADIGE DOC

VINTAGE: 2018
VARIETY: Lagrein (100%)
CULTIVATION SYSTEM: pergola/guyot
SOIL: deep sedimentary soil
YIELD: 7.000 l/ha
VINIFICATION: big wooden barrels
BOTTLES PRODUCED: 85,000
STORABILITY: 5-6 years
SERVICE TEMPERATURE: 17-18°

TECHNICAL DATA
ACIDITY: 5.46 g/l
RESIDUAL SUGAR: 0,4 g/l
ALCOHOL: 13.03% vol

HISTORY

The Lagrein is one of the oldest varieties from South Tyrol. In the past, this wine was produced mainly as a Rosé. Since the 1980's onward, the "dark" version prevailed.

VINEYARDS

Our Lagrein derives a benefit from the deep sedimentary soils of the Talfer River in Bolzano, which are optimal for this variety and responsible for the pleasant character of Lagrein wines from Bolzano.

VINIFICATION

After the fermentation in concrete tanks at 30°C, the wine matures in big wooden barrels.

DESCRIPTION

The Lagrein has a dark ruby colour, during its youth with violet, later with garnet red reflexes. It is a pleasant, dry red wine, with notes of violets, chocolate and liquorice, on the palate it is velvety and with mild acidity. It is rich in tannins, but in the Bolzano basin, these tannins evolve in a very mild and sweet way.

Recommended pairings are game, red meat and ripened cheese.

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