



P|S



DeSilva

LAGREIN

SÜDTIROL • ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100% Lagrein.

Description: This Lagrein is an autochthonous grape variety from South Tyrol and is deliberately vinified in the classic way in order to best to get to know the characteristics of the Lagrein best.

Its delicate bouquet of cherries and blackberries and its smooth taste.

Sites: Überetsch & Unterland. Old vines set the tone here again. Set the tone here. Its style differs somewhat from the classic Gries growing area (in Bolzano) due to different soil conditions. This means that the tannic acid structure is somewhat more intense, especially in the first period of development, but then develops into a velvety and harmonious red wine.

Soil: Calcareous loam with a small amount of sand.

Harvest: End of September to beginning of October.

Yield: About 60 hl/ha

Vinification: De-stemming, traditional maceration in stainless steel tanks at controlled temperature. Juice extraction is carried out prior to the stormy fermentation in order to ensure optimal maceration or extraction on the skins. Once fermentation is complete, the wine is drawn off the marc and, after BSA, stored in wooden barrels for a few months.

Shelf life: 4 - 8 years

Serving temperature: 16 - 18°C

Food recommendation: A wine that goes very well with different occasions or dishes without dominating. Recommended as an accompaniment to red meat, game dishes and hard cheeses.

VINTAGE 2022

ALCOHOL: 13,5% vol.

TOTAL ACIDITY: 5,2 g/l

PH VALUE: 3,45

MALOLACTIC FERMENTATION: 100%

