

Microzone Überetsch Unterland

The native grapes Gewürztraminer, Vernatsch, Pinot Noir and Lagrein are the South Tyrol classics. Selected grape qualities from the vineyards in Oltradige and Bassa Atesina are the authentic expression of that microzone. These wines emphasize the versatile areas of South Tyrol.

I Vigneti Alto Adige Lagrein DOC

Vine variety

100% Lagrein

Description

This Lagrein is an autochthonous vine variety from South Tyrol and is deliberately cultivated in the classical way in order to become acquainted with the characteristics of the Lagrein. It convinces by the intense fruitiness of cherries, blackberries and its pleasant, lasting taste.

Position

Vineyards around the lake of Caldaro and Tramin at 350 m altitude. Its character is somehow different from the classical vineyards in Gries, due to the different land conditions. The tannic acid structure is more intense, particularly at the beginning of the development period. Then it matures to a velvety and harmonic red wine.

Land

The land is more loamy and less sandy.

Harvest

Late September to early October.

Yield

80hl/ha

Development

Mechanical removal from the stems, traditional mash fermentation in stainless steel tanks at controlled temperature. Juice extraction is carried out before the stormy fermentation in order to guarantee optimum maceration or extraction in the mash. When fermentation is completed the wine is extracted from the marc and in this case deliberately stored in a stainless steel tank for biological acid degradation for 6 months.

Shelf life

4 - 6 years

Serving temperature

16 - 18°C

Food recommendation

Due to its classical manufacturing (only stored in stainless steel it doesn't dominate). It is recommended to red meat, venison and hard cheese.