



MONASTERO LAGREIN

*deep ruby red color, great harmony between fruity and
spicy varietal character; rich taste,
good balance and persistence taste-olfactory*

Mark	Trentino DOC
Grapes	Lagrein
Vineyard	Sorni
Soil	moraine deposit of alluvial terracing, mainly limestone-dolomite mineralogy, deep, reddish brown
Training system	simple Trentino pergola
Vine density	3.400 plants/hectare
Year of vineyard installation	1984
Yield per plant	2,5 kg/vine
Harvesting	by hand, end of September
Vinification	maceration of the pressed grapes for 15 days at 28°C; when lees are drawn off the wine is racked to small oak barrels
Aging	15 months in oak barrels, 12 months in the bottle
Production	3.000 bottles
Serving Temperature	18°C; open the bottle one hour before serving
Combinations	it is an ideal accompaniment for roasts, stews, pot roast and game; it can be drunk with tasty cheese for a final meditative dinner



TASTING NOTES:
