

TASTING NOTES:

Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) – ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@fmach.it



LAGREIN

deep ruby red color; perfect harmony with hints of wild berries and spicies; rich taste, complex and with long-lasting nose-palate persistence

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	SAN MICHELE ALL'ADIGE
Vinification	crushed grapes maceration for 15 days at a temperature of 25°C; after lees are drawn off the wine is racked to small oak barrels	TRENTINO LAGREIN
Aging	15 months in oak barrels, few months in the bottle	3000
Production	4.000 bottles	ISTITUTO AGRARIO 1874 FONDATORE SAN MCNELE ALLADIGE EDMUNO MACH
Serving Temperature	18°C; open the bottle one hour before serving	
Combinations	an ideal partner for sliced meat, stews and game	
