

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@finach.it



## 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	OH LAGREIN
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	MONASTERC
Aging	15 months in oak barrels, 12 months in the bottle	M
Production	3.000 bottles	ISTITUTO AGRARIO 1894 FONGATORE SAN MCHELE ALLADIGE EDMUND MACH
Serving Temperature	18°C; open the bottle one hour before serving	
Combinations	it is an ideal accompainment for roasts, stews, pot roast and game; it can be drunk with tasty cheese for a final meditation dinner	
TASTING NOTES:		