



# MONASTERO LAGREIN

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

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| <b>Mark</b>                          | Trentino DOC   |
| <b>Grapes</b>                        | Lagrein  |
| <b>Vineyard</b>                      | Sorni  |
| <b>Soil</b>                          | alluvial terrace of limestone and moraine contribution<br>mixed mineralogy, deep, stony, medium texture                  |
| <b>Training system</b>               | simple Trentino pergola  |
| <b>Vine density</b>                  | 3.400 plants/hectare   |
| <b>Year of vineyard installation</b> | 1984   |
| <b>Yield per plant</b>               | 2,5 kg/vine  |
| <b>Harvesting</b>                    | by hand, end of September  |
| <b>Vinification</b>                  | maceration of the pressed grapes for 15 days at 25°C; when<br>lees are drawn off the wine is racked to small oak barrels |
| <b>Aging</b>                         | 15 months in oak barrels, 12 months in the bottle  |
| <b>Production</b>                    | 3.000 bottles  |
| <b>Serving Temperature</b>           | 18°C; open the bottle one hour before serving  |
| <b>Combinations</b>                  | roast game and braised red meat; excellent companion<br>for seasoned cheese  |



*TASTING NOTES:*

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