

LAGREIN KRETZER

*light ruby red color tending to cherry-red; light fruity notes
of small fruits with delicate floral sensations of rose and violet;
soft and fragrant taste, with excellent freshness and sapidity*

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, mid-September
Vinification	cold maceration for 10 hours on skins; fermentation and refinement on lees entirely carried in stainless steel tanks
Aging	6 months in stainless steel, 2 months in the bottle
Production	3.000 bottles
Serving Temperature	10 – 12°C
Combinations	it blends perfectly with appetizers based on typical Trentino cured meats, dumplings with gravy, roasted white meats and fresh water fish; amazing with pizza



TASTING NOTES:
