



# MONASTERO LAGREIN

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

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Lagrein
<b>Vineyard</b>	Sorni
<b>Soil</b>	alluvial terrace of limestone and moraine contribution 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 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 for seasoned cheese



*TASTING NOTES:*

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