

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

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| 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:
