



LAGREIN

*deep ruby red color; perfect harmony with hints
of wild berries and spices; rich taste,
complex and with long-lasting nose–palate persistence*

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
Vinification	crushed grapes maceration for 15 days at a temperature of 25°C; after lees are drawn off the wine is racked to small oak barrels
Aging	15 months in oak barrels, few months in the bottle
Production	4.000 bottles
Serving Temperature	18°C; open the bottle one hour before serving
Combinations	an ideal partner for sliced meat, stews and game



TASTING NOTES:
