



KETTMEIR

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“Athesis” Lagrein Riserva Alto Adige D.O.C.

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| GRAPES: | Lagrein 100% |
| PRODUCTION ZONE: | Some of the grapes come from the Classico zone around Gries, the rest from the commune of Vadena |
| EXPOSURE AND ALTITUDE: | Flat vineyard land on the valley floor at around 200-220 m above sea level |
| TYPE OF SOIL: | Cool, deep, fertile soil of the valley floor, generally sandy and well drained, with virtually no rocks |
| TRAINING SYSTEM: | Partly the classic pergola system and partly Guyot-pruned espalier |
| PLANT DENSITY: | 3000 vines per hectare for the pergola, 5000-6000 for the espalier |
| HARVEST PERIOD: | The first ten days of October |
| ALCOHOL LEVEL: | 13 % vol. |
| SERVING TEMPERATURE: | 16° - 18° C |
| RECOMMENDED GLASS: | A large Bordeaux-style glass, narrowing at the rim |
| AGING POTENTIAL: | 5-8 years |

TECHNICAL PROFILE

Traditional red wine vinification, with maceration on the skins for 8-10 days at a temperature of 23°-26°C. After de-vatting, the new wine is racked into small French oak barrels, where it matures on its lees for 15-18 months.

ORGANOLEPTIC PROFILE

A deep ruby red in color, with marked purplish highlights. It has an intense fragrance of blueberry jam, with hints of prunes, violets and vanilla and just a touch of pepper. On the palate, it is noteworthy for its remarkable structure, great length and its appealing soft tannins.

SERVING SUGGESTIONS

It is particularly recommended with roasts, braised meats, game and mature cheeses.

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