



KETTMEIR

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Lagrein Alto Adige D.O.C.

GRAPES:	100% Lagrein
PRODUCTION ZONE:	Alto Adige
POSITION AND ALTITUDE:	Flat vineyard land on the valley floor and low hillsides with southerly exposure along the valley of the River Adige at around 200-350m (655- 1,150 ft.) 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.
PLANTING DENSITY:	3,000 vines per hectare for the pergola, 5,000-6,000 for the espalier.
HARVEST TIME:	the first ten days of October.
ALCOHOL VOLUME:	13 % vol.
SERVING TEMPERATURE:	16°-18°C (61°-64° F)
RECOMMENDED GLASS:	A large Bordeaux-style glass, narrowing at the rim.
AGEING POTENTIAL:	3-5 years

TECHNICAL PROFILE

Traditional red wine vinification, with maceration on the skins for 8-10 days at a temperature of 23°-26° C (73°-79° F). Maturation takes place in large oak casks and in stainless steel for 5-6 months prior to bottling.

ORGANOLEPTIC PROFILE

A deep ruby red in color, with marked purplish highlights. It has an intense fragrance of blueberry jam, with hints of prunes and violets. On the palate, it displays good structure and length, as well as remarkably rounded fruit.

SERVING SUGGESTIONS

It is particularly recommended with main courses based on red meats and game, or with cheese dishes

Lagrein

