



KETTMEIR

LAGREIN

ALTO ADIGE - SÜDTIROL DOC



GRAPES
Lagrein



ALCOHOL VOLUME
13,00 % vol.



PRODUCTION ZONE
Alto Adige



SERVING TEMP.
16 - 18 °C



ELEVATION
200 - 300 mt. a.s.l.



RECOMMENDED GLASS
Bordeaux-style, large bowl,
narrow rim



SOIL TYPE
Fresh, deep, fertile, generally sandy,
well-drained, very little skeleton



AGEING POTENTIAL
4 / 5 years



TRAINING SYSTEM
Part classic pergola, part Guyot-
pruned espalier



PLANT DENSITY
3,000 plants per hectare (pergola),
5,000 - 6,000 (espalier)



BOX
6 Bottles



HARVEST TIME
The first 10 days of October



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

Classic red vinification with maceration with the skins for 8 - 10 days at a temperature of 23 - 26 °C. The wine is aged in large wooden casks and in steel for around 5 to 6 months before bottling.

TASTING NOTES

Deep ruby red in colour with distinct purplish reflections. Intense scent of blueberry jam with hints of plum and violets. Wellstructured, persistent and wonderfully mellow on the palate.

FOOD PAIRINGS

Excellent with red meat, game and cheese dishes.