

Lagrein

Alto Adige DOC



KETTMEIR

Variety:	Lagrein
Production zone:	Alto Adige
Altitude:	200 - 300 m (650 - 985 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, (4,215 per acre) 5,000 - 6,000 for the espalier (2,025- 2,425 per acre)
Harvest time:	The first ten days of October
Alcohol volume:	13,00% vol.
Serving temp. :	16 - 18 °C (61 - 64 °F)
Recommended glass:	A large Bordeaux-style glass, narrowing at the rim
Ageing potential:	3/5 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

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.

Tasting notes

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.

Food matching

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

