

Lagrein

MASTRI VERNACOLI

WINE

Lagrein

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

Lagrein. Hand-picked.

VINEYARD

The hills of the Adige Valley and Campo Rotaliano, but also on alluvial cones near Castel Beseno in the Vallagarina valley where Lagrein fares particularly well on loose, stony, limestone soils caressed by the wind blowing up from Lake Garda.

VINIFICATION

The grapes are vinified using the traditional method for red wine. Fermentation takes place in small stainless steel tanks at a temperature of 28-29°C; maceration on the skins is allowed to continue until alcoholic fermentation has been completed, to allow for optimum extraction of colour and bouquet. Then once the wine has been racked, malo-lactic fermentation is allowed to take place, again in small stainless steel tanks. Part of the wine is then finished for around six months in stainless steel and the other in oak barrels, before bottling.

REFINEMENT

Stainless steel and oak cask.

DESCRIPTION

Deep ruby red in colour; distinct berry nose with slight hints of vanilla. The considerable complexity of the bouquet is also supported by a rich, elegant palate. A wine with an imposing structure, in which the quality of the tannins balances perfectly with the acidity creating intriguing sensations of smoothness and fullness in the mouth, good long length.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 4.8 g/l
Residual sugar: 3 g/l



SERVING SUGGESTION

Temperature: 16-18 °C
Pairings: Highly-flavoured salamis and hams, pasta dishes with game sauces, red meats.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Gluten Free