Lagrein

BOTTEGA · VINAI ·

WINE

Lagrein

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

100% Lagrein with yields of 60 hl/ha. Hand-picked.

VINEYARD

The foothills enjoying the best exposure in the Adige valley and on the Besenello fans in the Vallagarina valley. The vineyards in the Adige valley are sited on hills featuring glacial or morainal terraces of brown, medium-depth, easy draining soils with a gravelly or stony matrix. In Vallagarina the vineyards are located on fans formed by the sediment from ancient mountain streams. The well-structured, easy draining limestone soils contain plenty of pebbles and a fair amount of clay. These areas enjoy a sub type of continental climate with cold winters, often with snow, and hot summers,

but with good differences between day and night temperatures. The Vallagarina also benefits from the effect of the "Ora del Garda", a pleasant breeze that blows up from Lake Garda during the afternoon.

VINIFICATION

At the end of the alcohol fermentation period the wine is transferred into barriques where malolactic fermentation takes place, at the end of which it is aged for 12-14 months. Before bottling additional refining takes place in small oak barrels for a further 4-6 months.

REFINEMENT

Oak cask and stainless steel.

DESCRIPTION

Intense ruby red colour, with pronounced notes of woodland fruits (raspberry, redcurrant and blackberry) and vanilla. The notable olfactory complexity is also found in the flavour, in all its fullness. A wine of great structure which is perfectly balanced, with a harmony between the tannin and acidity, which makes its soft and velvety with a lingering flavour.





