

# Kelter Lagrein Trentino DOC Riserva

An indigenous grape variety producing a wine of great character. Prefers warm, sheltered sites with loose soils. In spring it is sensitive to temperature fluctuations and heavy rainfall, which limit its yield; on the other hand, the grapes produce a wine of outstanding concentration, complexity and freshness.

## WINE

Lagrein

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

Exclusively Lagrein, hand harvested and selected, with yields of around 40 hectolitres per hectare.

## VINEYARD

The foothills of the Adige Valley in Roverè della Luna and the Lagarina Valley on the Besenello alluvial cone.

In the Adige Valley, the vineyards are located on glacial or moraine terraces featuring brown, generally deep, well-drained soils with a gravelly-stony matrix. In the Lagarina Valley, the vineyards are located on cones formed by the deposits of ancient mountain streams, where we have well-structured, well-drained limestone soils with plenty of pebbles and a modest clay content. The climate in these areas is subtype continental, with cold, often snowy winters and hot summers, but with good differences between day and night temperatures.

## VINIFICATION

Vinification is the traditional method for red wine, with fermentation taking place at controlled temperature, with long maceration on the skins in small stainless steel tanks. Once alcoholic fermentation is complete, the wine is placed in barriques where malo-lactic fermentation takes place, after which a long period of refinement begins. After blending, it continues to rest in steel before bottling; further finishing takes place in the bottle before it is released to market.

## DESCRIPTION

Intense ruby red colour with violet reflections. On the nose, hints of wild berries are reminiscent of raspberry and bilberry, enhanced by slight notes of vanilla and cocoa; the remarkable complexity of the nose is also reflected on the palate in all its fullness. A wine with an excellent structure presenting a perfect balance between refined tannins and good persistence.



### WINE STYLE



### ANALYSIS

Alcohol: 13,00 % vol.  
Total acidity: 5,10 g/l  
Residual sugar: dry



### SERVING SUGGESTION

Temperature: 16-18 °C  
Pairings: Goes well with hearty meat dishes, game and mature cheeses.



### SIZES AVAILABLE

75 cl



### NOTES

Gluten Free



### ALLERGENS

Sulphites