

# Alto Adige Lagrein Riserva DOC



The Alto Adige Lagrein Riserva DOC derives from the deep sedimental soils of the Talfer River in Bolzano, which are optimal for this variety and responsible for the pleasant character of Lagrein wines from Bolzano. Due to the urbanization during the last 60 years, the area under cultivation was decimated; therefore, the winegrowers take even more care of the quality in the remaining vineyards.

The Lagrein has a dark ruby colour, during its youth with violet, later with garnet red reflexes. It is a pleasant, dry red wine, with notes of violets, chocolate and liquorice, on the palate it is velvety and with mild acidity. It is rich in tannins, but in the Bolzano basin, these tannins evolve in a very mild and sweet way.

Recommended pairings are game, red meat and matured cheese. The serving temperature should be around 18 – 10 °C. The Lagrein can be aged for 5 – 6 years, good vintages even longer.

Vineyard area: 6,6 ha  
Cultivation system: Pergola/Guyot  
Soil: deep sedimental soils  
Yield: 7000 l/ha  
Variety: Lagrein (100 %)  
Vinification: big wooden barrel  
Acidity: 4,8 g/l  
Residual sugar: 2,4 g/l  
Alcohol: 13,2 % vol