

A.A. LAGREIN "GRAF"

As an indigenous, heavy red wine variety, the extract-rich, full-bodied Lagrein is among the leading varieties in our region. Essentially it only grows in the sandy soils in the warmest valley locations in South Tyrol. Consistent regulation of the yield of the old vines results in wines of an unmistakable, velvety fullness and elegance.

A great, authentic South Tyrolean pleasure.



RANGE:
Graf



GROWING AREAS:
Merano, Lagundo, Lana, Cermes
300 - 400 m



SOIL:
humus, light, permeable, slightly loamy sand, morainic



VINIFICATION:
Temperature controlled alcoholic fermentation with must agitation for about 10-15 days, followed by the malolactic conversion and ageing on the fine lees in used barriques and tonneaux-barrels for a few months.



WINE & FOOD:
game, red meat and hard cheese



SERVING TEMPERATURE:
16 - 18°C



VARIETY:
Lagrein



YIELD:
49 hl/ha



AGE OF VINES:
10 - 25 years



TASTING NOTES FROM OUR WINEMAKER:
The color is a brilliantly clear, dark garnet-red. In the nose the perfume reminds on violets, cherry and dark chocolate. On the palate it is soft and fresh with well-bound, velvety tannins and a persistent finish.



SHELF LIFE:
5 years +



ANALYSIS - VINTAGE 2018:
ABV: 13,5 %
TOTAL ACIDITY: 5,2 g/l
RESIDUAL SUGAR: 2,5 g/l