




ALOIS LAGEDER


LAGREIN


2020

Grape variety: Lagrein


Description:

 cherry red with a ruby shimmer


 intense, fruity (plums, berry),
spicy, animal notes


 medium-bodied, structured, fresh,
present tannins, refined bitter
Best to be drunk: 2-6 years

Suggested food:

 red meat such as beef and lamb,
venison and all kind of cheeses

Origin:

 selected vineyards in the Bolzano area, Ora and Magrè
Altitude: 230 to 330 metres a.s.l. (750 - 1,080 feet)

 Deep and sandy, alluvial soils with content of limestone

Age of the vines: 23 - 58 years

Vintner partners: 11

Vinification:

Fermentation: maceration in stainless steel tanks

Maturation: malolactic fermentation, partly in concrete
vessels and partly in stainless steel tanks (approximately 12
months)

Alcohol: 12 % by vol.

Acidity: 5.9 g/litre

Bottle sizes: 0.375 l; 0.75 l

Label:

Every label of the Classical Grape Varieties features one of
the winery's foundational values, symbolized through natural
elements of the vineyards and cellar. The subject of this label
stands for *Family and Identity*.

