

LAGREIN GAMSBLUAT

ORIGIN: Lagrein is a native South Tyrolean grape variety. The vine's preferred soil is calcareous clay with gravelly sub-soil near Lake Caldaro.

DEVELOPMENT: strong, vertical but when the shoots exceed one meter, they bend and lie horizontally.

YIELD: for each branch there are two medium-sized bunches. To improve the quality of the wine, the vine load must not exceed 1.8 kilograms per plant. With this yield we are able to produce wines of exceptional quality.

YIELD: middle to high

MATURING: late just before Cabernet Sauvignon

SUGAR: 19° - 20° Babo

WINE: Intensive bouquet. Lagrein has sweet notes of liquorice, berries, pepper, mushrooms and undergrowth with a long persistence, combining notes of chocolate and cocoa.

It is full-bodied, lively, combining savory hints & velvety tannins. Pepper and licorice are also very present, but they are accompanied by a warm fruit that envelops the entire mouth.

PAIRINGS: it is well paired with cheeses and many types of meat, from game to pork roasts. Thanks to the hints of pepper, this wine also pairs well with typical Tyrolean dishes, dumplings with speck, cheeses, sauerkraut with speck and ribs.

SERVING TEMPERATURE: 18° in the cold season even 19°

AGEING: up to 10 years

Zertifizierter Biobetrieb - Azienda biologica controllata da:
Bio Garantie Srl IT-BIO-001-BZ

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