

# Alto Adige LAGREIN KRETZER

*„A traditional local wine  
with fruity and fresh characteristics“*



GRAPE VARIETY: Lagrein (short and long stemmed)

TYPE OF SOIL: alluvial of porphyritic origin

TRAINING SYSTEM: pergola-trained

CROPPING DENSITY: 5.000 - 8.500 vines/ha

AVERAGE AGE OF VINES: 25 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE  
QUALITY: grape thinning in July

HARVESTTIME: from the beginning to the middle of  
October

WINE MAKING PROCEDURES: a first part of the juice  
derives from the soft pressing of the grapes; a second part is  
obtained through racking off the must after a skin contact of  
six hours (sonnier); the juice is then clarified through  
sedimentation; further fermentation in stainless steel tanks at  
controlled temperature; malolactic fermentation is avoided

COLOUR: pale ruby coloured wine

AROMA: it combines aromas of raspberry and strawberry

FLAVOUR: on the palate the wine is elegant, fruity and  
pleasantly juicy

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