

Alto Adige LAGREIN RISERVA

„The repeatedly rewarded and popular wine from our front row, well structured but still easy drinkable with a silky finish“



GRAPE VARIETY: Lagrein (short and long stemmed)

TYPE OF SOIL: alluvial of porphyritic and morenic origin

TRAINING SYSTEM: pergola-trained with one fruit shoot/vine

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: staggered, from the second to the last week of October

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation takes place in stainless steel tanks at controlled temperature; maceration on the skins for about 8 days

AGEING: malolactic fermentation; total maturation period in small oak barrels (in second and third usage) between 18 and 20 months; filtered before bottling

COLOUR: intense ruby coloured wine

AROMA: it combines aromas of wild fruit, ripe blackberries, chocolate and coffee

FLAVOUR: on the palate it is a wine of great concentration with smooth tannins and a fleshy finish

Winery Unterganzner, Josephus & Barbara Mayr
Via Campiglio 15, 39053 Cardano (BZ) - Italy
T: +39 0471 365582 | M: info@mayr-unterganzner.it
www.mayr-unterganzner.it