

Alto Adige LAGREIN

„The substantial Lagrein, only available to buy directly at our winery“



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 August

HARVESTTIME: mid October

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation in stainless steel tanks at controlled temperature; maceration on the skins for about 10 days

AGEING: malolactic fermentation and maturation in medium and big oak barrels

COLOUR: high ruby intensity, dark and brilliant

AROMA: on the nose it combines blackberries and black fruit notes with hints of chocolate

FLAVOUR: its intense and silky tannins dominate the palate and leave a pleasant, final sensation of roundness, harmony and fruitiness

Winery Unter ganzner, Josephus & Barbara Mayr
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