

LAMAREIN

„The rarest of our wines, made from selected small Lagrein grapes, dried and then vinified“



GRAPE VARIETY: Lagrein (short stemmed)

TYPE OF SOIL: alluvial of porphyritic and moreinic 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: first and second week of October; the bunches are harvested manually and put in small boxes where they remain to dry until the end of the year

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation in stainless steel tanks at controlled temperature; maceration on the skins for about 14 to 21 days

AGEING: end of alcoholic fermentation, malolactic fermentation and maturation both in new barrels, tonneaux and in cement tanks for at least 16 months

COLOUR: very deep, almost black in colour with violet reflexes

AROMA: on the nose it combines bitter chocolate and ripe dried berry notes intermingled with hints of leather

FLAVOUR: ripe tannins and a rich, fruity mouthfeel lingering for an impressive long finish