

LAGREIN

SÜDTIROL DOC



VINEYARD & PRODUCTION INFO

Soil composition: light soil, sandy and naturally porphyritic

Training method: pergola and guyot

Elevation: 850 ft a.s.l.

Vines age: 70 years (pergola), 16 years (guyot)

Harvest time: end of September

First vintage: 2008

Production: 23,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Lagrein

Fermentation

Container: stainless steel tanks

Length: 12 days

Temperature: 77–82 °F

Aging

Container: 25 hl casks

Wood: French oak

Length: 4 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 1.1 g/l

Acidity: 4.7 g/l

Dry extract: 29.6 g/l



FOOD PAIRINGS

Pairs well with poultry, game meats, dark-meat cuts, and aged cheeses.



TASTING NOTE

Ruby-red color with a touch of garnet.

The bouquet on the nose is fruity, with notes of blackberry and red currant, along with more complex aromas of leather, spices, chocolate, and vanilla.

Medium body with firm tannins and a lingering finish.

PRODUCER PROFILE

Estate owned by: Egger-Spögler family

Winemaker: Hans & Eduard Spögler

Total land under vine: 5 ha

Winery production: 30,000 bts

Region: Alto Adige (Italy)

