



This is an autochthonous vine that the Benedictines praised for its qualities since the 17th century. It is an important and pleasant wine thanks to its complexity.

LAGREIN **d.o.c.**

Grape:	100% Lagrein
Place of origin:	Vineyards of the area called ZARDINEL
Average age of the vineyards:	42 years
Cultivation system:	Typical Trentino <i>pergola</i>
Plants pro hectare:	2.900 stumps
Soil:	Soft and stony, not very deep
Grape-harvest:	Last days of September
Vinification and maturation:	After malo-lactic fermentation, it is divided into two parts: half is poured into stainless steel containers, the other half in barriques. Before bottling, it is reassembled
Analytic data:	Alcohol: 12.50% vol. - Total acidity: 5.20 g/L - pH: 3.64 - Sugar: 1.3 g/L - Dry extract: 25.40 g/L
Colour:	Ruby red with purple glints
Fragrance:	Fruity of cherry and medlar
Flavour:	Dry, mellow, savoury and balanced
Gastronomy:	It suits salami, cold pork, meat and cheese
Wine-making Expert:	Mauro Dolzan
Temperature:	16-18° C