ALOIS LAGEDER

LAGREIN

2015



Grape variety: Lagrein

Description:

cherry red with a ruby shimmer

intense, fruity (plums, berry),
spicy, animal notes

medium-bodied, structured, fresh,
present tannins, refined bitter
Best to be drunk: 2-6 years

Suggested food:

red meat such as beef and lamb,
venison, game and all kind of cheeses

Origin:

selected vineyards in the Bolzano area, Ora and Magrè
Altitude: 230 to 330 metres a.s.l. (750 - 1,080 feet)

Deep and sandy, alluvial soils with content of limestone

Age of the vines: 18 - 53 years

Harvested: End of September 2015

Vinification:
Fermentation: maceration in stainless steel tanks
Maturation: malolactic fermentation, partly in concrete vessels and partly in stainless steel tanks (approximately 12 months)

Alcohol: 13.0 % by vol.

Acidity: 4.9 g/litre

Bottled: January 2017

Release: April 2017

Bottle sizes: 0.375 l; 0.75 l