



ROTTENSTEINER

SELECT LAGREIN GRIES RISERVA

ALTO ADIGE DOC



Vintage: 2016
Variety: Lagrein (100%)
Cultivation system: guyot
Soil: deep sedimentary soils
Yield: 6.000 l/ha
Vinification: 12 months
French barrique
Bottles produced: 35,000
Storability: 5 -6 years
Service temperature: 17-18°

Technical data
Acidity: 5.6 g/l
Residual sugar: 1.8 g/l
Alcohol: 13.6% vol

History

The Lagrein is an autochthonous variety from South Tyrol and for certain one of the flagships of the local wine-scene. The warm climate of the Bolzano basin, the deep sedimentary soils, much work and passion in the vineyards, vouch for the success in the production of a full bodied, dark, red wine.

Vineyards

Our Lagrein grows in three vineyards in the center of Bolzano Gries with more than 30 year-old grapevines.

Description

The Lagrein is characterized by an splendid aroma of violets, chocolate, liquorice, berries and – after some years – also of tobacco. The maturation of our “Select” in French barrique underlines this fruity character and the – due to very smooth tannins – velvety taste. We are very careful not to have the wooden notes in the first line, but always allow the wine to unfold its full character.

The “Select” is recommendable with game and spicy meat dishes, as well as with aged and strong cheese. Lagrein has a good aging potential, at least 5 or 6 years, good vintages even longer. The ideal serving temperature is about 18–20 °C.