

# ANSITZ WALDGRIES

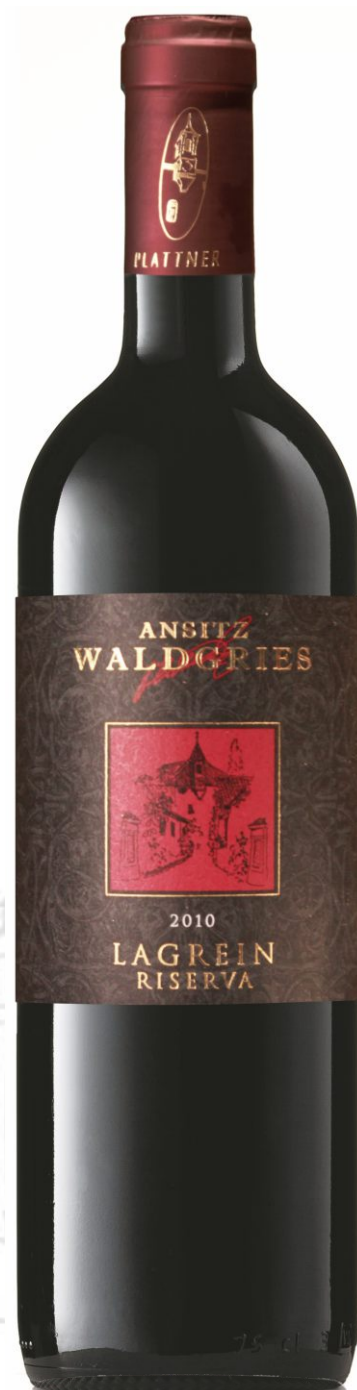
## Lagrein Riserva

Hard outside and soft inside? That is the uncompromising Lagrein Riserva from Waldgries. Unmistakably varietal. Wild and muscular, fine and elegant. Almost like a human being!

*«I want my Lagrein Riserva to be expressive.  
So I work with low yields and long maceration periods.»*

Christian Plattner

<b>Variety</b>	100% Lagrein
<b>vineyards and climate</b>	The Gries site in Bolzano gives the wine its opulence and density, while the Furggl site in Ora adds strength and structure
<b>soils</b>	Permeable alluvial soils, more loamy in places
<b>Winemaking</b>	1/3 in large wooden casks and 2/3 in barriques for 12 months Special feature: long maceration lasting up to 35 days in large casks; 10 percent of the harvested grapes are fermented without crushing and destemming.
<b>Serving temperature</b>	18°C
<b>Food pairings</b>	Braised and roasted dark meats, game e.g. venison, spicy hard cheeses
<b>Aging</b>	Dark and cool (approx. 12-14°C) with minimum temperature fluctuations
<b>Eye:</b> purple with a black core	<b>Nice to know:</b> The Waldgries estate dates back to the 13th century. Christian's father Heinrich started bottling Lagrein Riserva in 1982.
<b>Nose:</b> chocolate notes, plum, hints of licorice	<b>Palate:</b> dense and firm structure, persistent elegant acidity, crisp Lagrein tannins



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