



**SCHRECKBICHL
COLTERENZIO**

VINUM EXCELLENS



Lagrein 2022

Alto Adige Lagrein DOC

Complex and refined with hints of violets, cinnamon and red berry fruits.

Tasting notes: Lagrein is one of Alto Adige's native varieties. Very dark garnet in colour with violet reflexes, and an aroma of violets, black woodland berry fruits (bilberry and blackberry) with hints of dark chocolate; mouth-filling and spicy on the palate with ripe, velvety tannins and a long long finish. Lagrein unique character has gained it a favourable place among Italy's top wines and among the attentive consumer around the world. Cellaring potential: 2-4 years.

Food Combination: An excellent partner for beef, lamb and venison dishes in reduced sauces; perfect also with Alto Adige's traditional charcuterie and cheeses. Serve cool: 16° C.

Grape Variety: Lagrein

Location: Soils are mainly deep, medium-heavy, clayey and sandy.

Yielding: 85 hl/ha

Winemaking: Fermentation takes place with the skins in stainless-steel tanks at controlled temperature for 8 days, followed by malolactic fermentation and a few months refinement in a combination of concrete tanks and large wooden casks.

Analytical Data:	Alcohol	13,0%	Vol
	Total acidity	4,5	g/l
	Residual sugar	1,8	g/l