

## **Lagrein Trentino DOC BOTTEGA VINAI**

*Cultivated since the 17th century by the Benedettini Fathers at Gries di Bolzano, the Lagrein vine variety is also grown in Trentino, so much so that popular belief claims its name derives from the Lagarina Valley itself. It is, in any case, indigenous and is one of the most noble of wines. It prefers warm, sheltered areas, in spite of it germinating late, avoiding damage caused by spring frosts. It is sensitive for the whole of its flowering period, which is often incomplete, resulting in a limited yield of grapes. However, the grapes produce a wine of noteworthy concentration and complexity.*



**Production Area:** The foothills enjoying the best exposure in the Adige valley and on the Besenello fans in the Vallagarina valley. The vineyards in the Adige valley are sited on hills featuring glacial or morainal terraces of brown, medium-depth, easy draining soils with a gravelly or stony matrix. In Vallagarina the vineyards are located on fans formed by the sediment from ancient mountain streams. The well-structured, easy draining limestone soils contain plenty of pebbles and a fair amount of clay. These areas enjoy a sub type of continental climate with cold winters, often with snow, and hot summers, but with good differences between day and night temperatures. The Vallagarina also benefits from the effect of the “Ora del Garda”, a pleasant breeze that blows up from Lake Garda during the afternoon.

**Grape Variety:** Obtained exclusively from the Lagrein vines with a yield of 50 hectolitres per hectare. It has a characteristic pentagonal three lobed leaf with u-shaped indent, which turns reddish-brown in autumn. The bunch is short and compact, sometimes markedly alate, and the grapes are covered with a persistent blush.

**Production techniques:** This Lagrein is made as a traditional red wine at a temperature of 28-29°, and with a long maceration period with the skins in small stainless steel vats to allow better contact between the must and the solids. At the end of the alcohol fermentation period the wine is transferred into barriques where malolactic fermentation takes place, at the end of which it is aged for 12-14 months. Before bottling additional refining takes place in small oak barrels for a further 4-6 months.

**Analysis:** -Alcohol: 13,00% vol. -Total acidity: 4,7 g/l -Sugar free extract: 30 g/l -Residual Sugar: dry - Contains sulphites

**Wine description:** Intense ruby red colour, with pronounced notes of woodland fruits (raspberry, redcurrant and blackberry) and vanilla. The notable olfactory complexity is also found in the flavour, in all its fullness. A wine of great structure which is perfectly balanced, with a harmony between the tannin and acidity, which makes its soft and velvety with a lingering flavour.

**Food pairings:** Warm starters, first courses with meat sauces, chicken casserole

**Serving temperature:** 16-18°C