



RITTERHOF

WEINGUT · TENUTA

LAGREIN

WINE DENOMINATION

South Tyrolean Lagrein DOC

GRAPE

Lagrein (autochthonous varietal)

WINE GROWING AREA

The vines are cultivated in gravelly, sandy soils and trained over trellises, as in the Guyot system. They grow in vineyards near Bozen, as well as in the Lowlands, at 220 – 350 metres above sea level.

HARVEST AND YIELD

The healthy, ripe Lagrein grapes are handpicked in early to mid October, from which 60 hectolitres of wine is produced per hectare.

VINIFICATION

Once delivered, the hand-selected grapes are destemmed and fermented in a fermentation tank traditionally for about 10 days, at a temperature of 28°C. The wine is then aged in large wooden barrels.

WINE DESCRIPTION

This Lagrein impresses with its dark, garnet-red colour, flavours of red forest berries and fresh fruity scent of cherries. Harmonious in the mouth with a smooth, rounded body and a good tannin structure. The delightful and well-balanced acidity gives it a freshness that makes it a joy to drink.

RECOMMENDED WITH

This Lagrein is ideal with hearty meals, grilled red meat, game and strong cheese.

