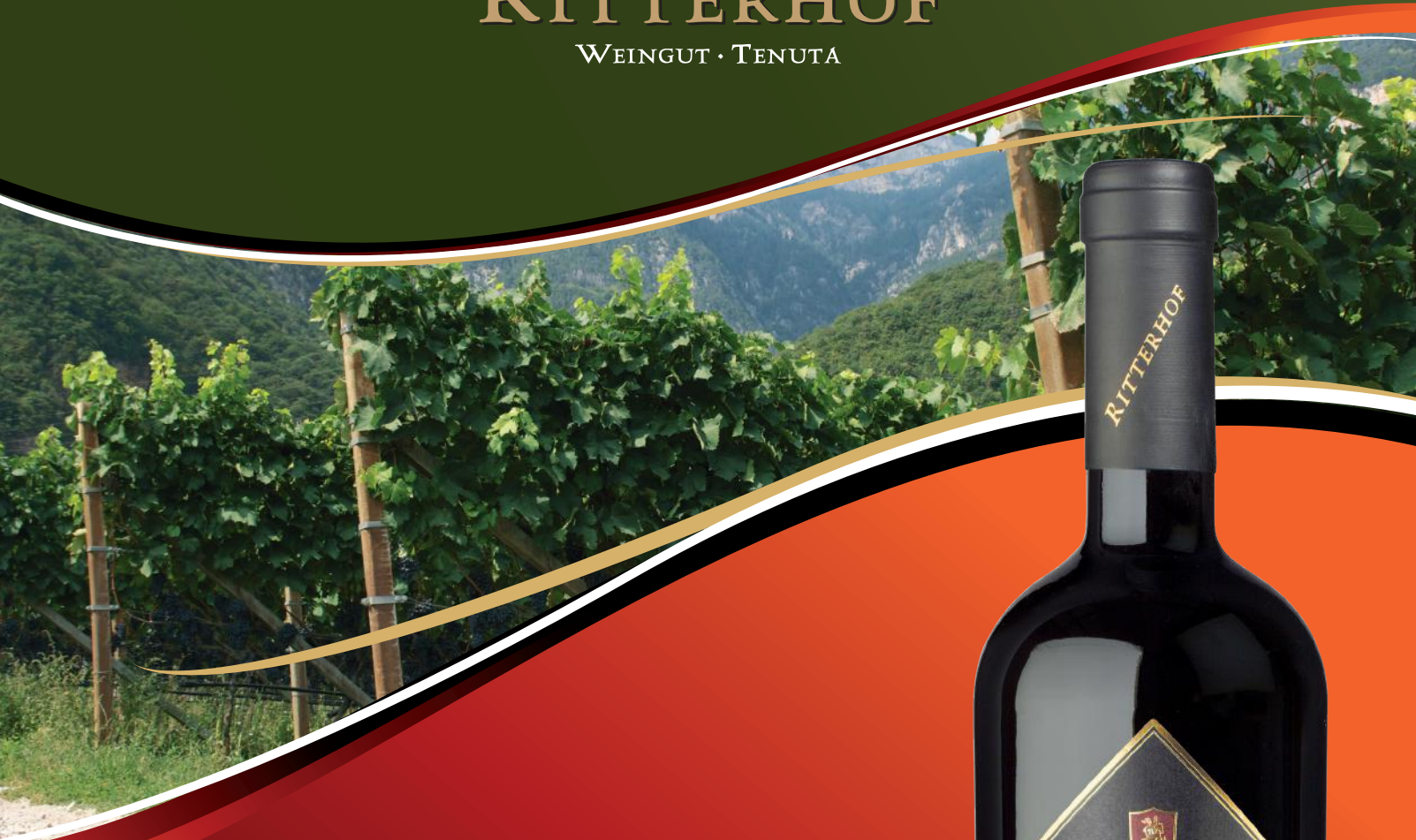




RITTERHOF

WEINGUT · TENUTA



LAGREIN LATUS

WINE DENOMINATION

South Tyrolean Lagrein LATUS DOC
Lagrein - autochthonous varietal

LATUS - THE COMPLEX

The autochthonous Lagrein is as versatile and powerful as the country in which it grows. Expressive and diverse, this wine is one of South Tyrol like no other.

WINE GROWING AREA

The Lagrein vines, some of which are over 45 years old, grow in Gries near Bozen and in Auer in the South Tyrolean Lowlands. Perfect climatic conditions prevail for the Lagrein grape to mature at the carefully selected vineyards, with sand and gravel soils located at an altitude between 220 – 300 metres.

HARVEST AND YIELD

The Lagrein grapes are picked by hand with the utmost care when they are perfectly ripe for harvesting in late September. The vines produce a yield of 58 hectolitres per hectare.

VINIFICATION

After a short maceration time, the selected grapes are fermented for about 12 days at a constant temperature of 28°C. This wine is then aged for 12 months in French barriques and large oak barrels.

DESCRIPTION

Very dark, ruby red in colour. This Lagrein LATUS presents a delicate and spicy note of ripe sour cherries and forrest berries in the nose. On the palate, it unfolds with a bold, full-bodied but lush, velvety structure with a minerally, complex and lingering finish.

RECCOMENDATION

This Lagrein is an excellent accompaniment to red meats, game and mature cheese.