



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

LATUS Lagrein

LATUS South Tyrolean Lagrein DOC - Autochthonous vine

WINE GROWING AREA

The Lagrein vines, some of which are over 45 years old, grow in Auer in the South Tyrolean Lowlands and a part in Bozen. 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.

WINE 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.



» 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.