



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

MANUS Lagrein Riserva

MANUS Südtiroler Lagrein Riserva DOC

WINE GROWING AREA

The Lagrein vines, some of which are over 50 years old, grow in the best locations with sandy and gravelly soils. At an altitude of 220 - 300 metres above sea level, the climatic conditions are ideal for the ripening of the Lagrein grapes.

HARVEST AND YIELD

The Lagrein grapes, harvested by hand with great care, are harvested in their ideal state of ripeness in several harvesting rounds at the beginning of October with a yield of 50 hectolitres of wine per hectare.

VINIFICATION

After a short maceration period, the selected grapes are fermented at a constant temperature of 28°C for about 16 days. This wine then matures for 18 months in French barrique barrels.

WINE DESCRIPTION

The colour is deep dark and garnet red with an almost black core. The nose offers aromas of ripe cherries, wild berries and dark chocolate. On the palate, the Lagrein Manus shows juicy, fleshy tannins with fine coffee aromas and velvety richness. This is followed by a concentrated and long-lasting finish.



» **MANUS - The unadulterated** «

Handcrafted from the first moment to perfection. A noble product that is only bottled in particularly good vintages.