



SÜDTIROLER LAGREIN RISERVA DOC

Our Lagrein Riserva is sourced from the best Lagrein vineyards in Bozner-Boden, which produces elegance and complexity.

„The Lagrein is a grape variety with its own distinctive character. Maturation both in the wood barrel and the bottle create its complexity and depth.“
Franz Gojer

VINEYARD

Bozner-Boden: alluvial soil of the Eisack river with porphyry subsoil. The warm location in the Bolzano basin is ideal for this grape varietal. 5.000 vines per hectare.

VINIFICATION

Hand-picked, with gentle processing. Controlled fermentation in stainless steel tanks with repeated submersion of the grape mash to achieve greater extraction. The fermentation process is followed by malolactic fermentation and ageing of the wine in barrique barrels for one year. The maturation process continues in large wooden barrels as well as in the bottle.

TASTING NOTES

Deep garnet red. A complex bouquet of flavours, including dark fruits, spicy notes and hints of chocolate. Full-bodied and well-structured wine. It exhibits maturity and delicate tannins. An interplay of acidity, tannins and spices finishes with great length.

FOOD PAIRING

This wine matches well with red meat, but above all with game and stews.

