Ventus ferat ✶ *Ventus creat*

FALLWIND



ALTO ADIGE DOC

LAGREIN RISERVA FALLWIND 2024

Thanks to the careful selection of the grapes and the low yields, Lagrein is the most representative autochthonous red wine variety in South Tyrol. Our Lagrein Riserva Fallwind finds ideal conditions on the moraine and gravel soils of the Bolzano basin. Maturation in wooden barrels supports its harmonious character. The result is a complex red wine that fascinates with a robust structure and a variety of aromas.

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blackish red	intense aromas of cherry, blackberries and dried plums	multilayered, powerful, expressive tannin and full-bodied

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VARIETY:
Lagrein

VINE AGE:
10-20 years

AREA OF CULTIVATION:
Selected vineyards in Gries e Coste
Exposure: south/southeast to southwest
Soil: moraine debris and gravel
Training System: Guyot

HARVEST:
Late September - Early October;
harvest and grape selection by hand.

VINIFICATION:
Fermentation in stainless-steel tanks, followed by about twelve months of development in barrique-tonneaux with malolactic fermentation. After assemblage, further maturation takes place in stainless-steel tanks.

YIELD:
55 hl/ha

ANALYTICAL DATA:
Alcohol content: 14 %
Acidity: 4,9 gr/lt

SERVING TEMPERATURE:
16-18 °C

PAIRING RECOMMENDATIONS:
A powerful food wine.
Grilled red meat, game, mature cheeses.

STORAGE/POTENTIAL:
8-10 years

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