



★ SANCT VALENTIN ★

LAGREIN RISERVA SANCT VALENTIN 2018

The Lagrein grape variety has found optimal conditions for absolute top quality in the vineyards around Bolzano. The grapes for the Sanct Valentin Lagrein grow on a hillside with southeast exposure that forms part of the Wangger Farm in Leitach, at the entrance to the Eisacktal Valley. The Sanct Valentin Lagrein ages for twelve months in small oak barrels, and then again for another six months. Several years of bottle aging are important for this robust and dense red wine. It develops immense power on the palate, with nicely integrated acidity. A rustic mountain wine with excellent aging potential.



blackish red



complex aromas of
coffee, cocoa and
wild berries



mouth-filling,
powerful, chocolaty

VARIETY:

Lagrein

AGE:

10 to 20 years

AREA OF CULTIVATION:

Sites: Wangger Farm in Leitach, near Bolzano (260-300 m)

Exposure: Southeast

Soil: Moraine debris and sandy alluvial soil

Training System: 50% Pergola, 50% Guyot

HARVEST:

End of September; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation in stainless steel tanks, followed by malolactic fermentation and aging in barrique-tonneau. Assemblage takes place after almost a year. The wine is then aged for another six months in big oak barrels.

YIELD:

45 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14 %

Acidity: 5.6 gr/l

SERVING TEMPERATURE:

16-18°C

PAIRING RECOMMENDATIONS:

The Sanct Valentin Lagrein is best served as an accompaniment to intense meat dishes such as loin of ox; it also wonderful with the whole gamut of game dishes as well as with aged cheeses.

STORAGE/POTENTIAL:

10 years and more

AWARDS:

2017: James Suckling: 90 Points

2016: James Suckling: 93 Points, Robert Parker: 91 Points

2012: „Golden Star“ Vini Buoni d'Italia

