



Rieder Lagrein

Lagrein is the indigenous grape variety of South Tyrol. The Lagrein vine prefers warm, sunny and loves scree floors. This means that they grow best at the bottom of the valley, near rivers. The best lagrein areas can therefore be found near Bolzano, where our Lagrein Rieder comes from.



Alto Adige Doc



Selected vineyards in Bassa Atesina



Guyot



Loamy alluvial soils



Hand-picked, destemming, 10 - 14 days maceration with peel in stainless steel, 6 months ageing on fine lees. After two gentle rackings a part of the wine ages in barrique barrels for 10 months.



The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Lagrein is ideal for red meats and roasts.



Alcohol: 13,0 % Vol.

Acidity: 4,8 g/l

Residual sugar: 2,5 g/l