



# TRAMIN



## PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 110,000 Bottles

Region: Trentino Alto-Adige

Country: Italy



## Tramin Lagrein 2017

### WINE DESCRIPTION

Made from 100% Lagrein from southern Alto Adige, this deeply colored wine is a classic example of this ancient variety. After a short but intense maceration, the wine is aged in a combination of large oak casks and cement tanks to ensure softer tannins and greater finesse.

### TASTING NOTES

Bright ruby red in color, this Lagrein offers intense and complex aromas of cocoa, cinnamon, wild berries and violets. Harmonious on the palate, with fine tannins, it is full-bodied and velvety.

### FOOD PAIRING

This wine pairs extremely well with roasted game, pork or lamb, and flavorful cheese.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	Various vineyards near Ora, Egna, Tramin
Vineyard size:	25
Soil composition:	Calcareous Clay-Loam
Training method:	Pergola/Arbor-trained Guyot
Elevation:	825-1,000 feet
Vines/acre:	1,400-2,400
Yield/acre:	3 tons
Exposure:	Southern / Southwestern / Western
Year vineyard planted:	1910-2002
Harvest time:	September-October
First vintage of this wine:	1899
Bottles produced of this wine:	110,000

### WINEMAKING & AGING

Varietal composition:	100% Lagrein
Fermentation container:	Stainless steel tanks and cement
Length of alcoholic fermentation:	10 days
Fermentation temperature:	81 °F
Maceration technique:	Battonage
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Cement vats
Size of aging container:	50-150 HL
Type of oak:	French and Austrian
Length of aging before bottling:	7 months
Length of bottle aging:	2 months

### ANALYTICAL DATA

Alcohol:	12.5%
Residual sugar:	1.1 g/L
Acidity:	5.7 g/L