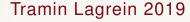




## PRODUCER PROFILE

Estate owned by: A cooperative of local growers
Winemaker: Willi Stürz
Total acreage under vine: 575
Estate founded: 1889
Winery production: 130,000 Bottles
Region: Trentino Alto-Adige
Country: Italy



## 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: 2

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: 130,000

## 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%

 pH level:
 3.82

 Residual sugar:
 1 g/L

 Acidity:
 5.4 g/L

 Dry extract:
 33.1 g/L

