

Alto Adige
Lagrein
DOC
FRAURIEGL

14% by vol.

GRAPE VARIETY.

Lagrein

PRODUCTION ZONE.

The intermediate hill area of Kurtatsch – Frauenrigl

SOIL.

Deep, warm sandy soil.

YIELD PER HECTARE.

8,000 kg.

VINIFICATION.

Temperature-controlled fermentation in rotor tanks and vinification in small oak casks (Allier and Nevers) for twelve months, followed by aging in large oak barrels.

CELLARING POTENTIAL.

6–10 years

TOTAL ACIDITY.

5.6 g./l.

RESIDUAL SUGAR.

2.9 g./l.

COLOR.

Dense garnet.

ABOUT THE WINE.

Lagrein is Alto Adige's oldest autochthonous grape variety. It flourishes best in the deep, warm soils in Bolzano (the suburb of Gries) and the South Tyrolean Lowlands (Kurtatsch) that are made up of clay and sand as well as gravelly deposits from rivers and streams that break through porphyry, granite, mica schist, and limestone. "Frauriegl" Lagrein has a seductive abundance of fruit ranging from wild berries and elderberries to black cherries and cocoa beans. The greater the Kurtatsch wine, the smaller the French cask: the wine is enriched by vinification in *barrique* casks with balsamic tannins. With the subsequent aging in large oak barrels, the noble toasted aromas and the vital acidity enter into a harmonious bond with the powerful fruitiness. They say that the best Lagreins finish with not only concentration and length, but also an individual earthy tone. "Frauriegl" Lagrein shows how the energy from the earth has been transferred to the grapes. That is its typical characteristic of the terroir which gives the long, exquisitely fruity finale a spice-filled peak.

KURTATSCH
CORTACCIA



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