

LAGREIN RISERVA „BURGUM NOVUM“

ALTO ADIGE DOC



VARIETY LAGREIN

VINEYARD This expressive wine is grown in selected vineyards on the sunny slopes round Egna and the environs of Bolzano.

TRELLISING SYSTEM 40% of the Lagrein vineyards are planted in the traditional Pergola system which guarantees a constant quality and fine, elegant wines. The 60% on Guyot system allows an easier management of the vineyard and gives the very expressive part of the wine.

SOIL PROPERTIES Sunny areas with warm loamy soils and alluvial contents.

YIELD 55 hl/ha

VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping. In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine. After the fermentation the wine is aged in French oak for 18 months.

TASTING NOTES Our Reserve gives a compact and concentrated wine with a dark red colour and soft tannins. The typical aromas are Chocolate, Coffee, Vanilla and Violets.

SERVING TEMPERATURE 18° - 20°C

SHELF LIFE 5+ years

WINE ANALYSIS	Alcohol	13.5 % by Vol.
	Acidity	5.5 g/l
	Residual sugar	1.8 g/l