

Classic Wines

rubeno

alto adige lagrein DOC



rape variety Lagrein

Production area Gries

Altitude 250 masl

Soil light to medium free draining gravel

Yield 100 dt./ha

Vinification must fermentation in stainless steel vats;
controlled fermentation technique and mustmovement;
malolactic fermentation and ageing in big oak casks for 6 months;

Appearance

Colour garnet-red with violet hues;

Aroma berry aromas with nuances of violets;

Taste silky with gentle tannin, full-bodied and persistent.

Alcohol 13.0 %vol.

Residual sugar 2.0 g/l

Acidity 5.0 g/l

Drinking temperature 18°C

Ageing ability 5-6 years