



## LAGREIN

Full, bright ruby, almost black in colour, this is an extremely typical Lagrein, very easily recognisable. It is immediately impressive due to the excellent equilibrium between intensity and complexity, between aromas of spice and small woodland berry fruits and violets. Its fragrance is striking, clear, captivating and fresh. Very harmonious on the palate, with assertive but supple tannins, full, broad, velvety, round with subtle spice on the finish enlivened by palate-lifting acidity.

### HOFSTÄTTER CLASSIFICATION

- Classic

### VARIETY

Lagrein

### SOIL

Clay and gravel.

### WINEMAKING

The grapes are destemmed and crushed in the usual manner and fermented for 10 days at a controlled temperature. During this period the cap of skins and other solids which are driven to the surface is broken up and kept constantly submerged in the wine by punching down and pumping over. Towards the end of the fermentation we allow the temperature to climb a little in order to extract as much colour, aroma and flavour as possible from the skins.

### SERVING TEMPERATURE

15°-17° C

### FOOD CHOICES

Speck and "salumi", red meats, game, venison and seasoned cheeses.

### AVAILABLE BOTTLE SIZES

