



Vigna STEINRAFFLER Lagrein Riserva

ORIGIN

At the foothills below Söll/Tramin, Lagrein flourishes in ideal conditions. The gravelly moraine soils, rich in limestone sediment and volcanic deposits, create the perfect environment. The balance of cool mountain breezes and the warm "Ora" wind from Lake Garda allows Lagrein to develop its signature richness and elegance.

VARIETY

Lagrein Alto Adige DOC Riserva

VINIFICATION

100% handpicked – 100% destemmed
Fermentation in concrete tank – *Remontage* (pump-over)
Aging in large wooden cask – Bottle maturation

SOIL

Slightly loamy, gravelly moraine deposits

AVAILABLE FORMAT



FOOD PAIRING

- | | | | |
|-----------------------------------|--|--|--|
| <input type="checkbox"/> APERITIF | <input type="checkbox"/> APPETIZERS | <input type="checkbox"/> FIRST COURSES | <input type="checkbox"/> FISH DISHES & CRUSTACEANS |
| <input type="checkbox"/> POULTRY | <input checked="" type="checkbox"/> BEEF, LAMB, GAME | <input checked="" type="checkbox"/> CHEESE | <input type="checkbox"/> ASIAN CUISINE |

FRESHNESS



FRUIT



BODY



MINERALITY

