

LE SELEZIONI KHNOTT

Lagrein

TRENTINO DOC

KHNOTT IS THE ANCIENT NAME OF FAMILIES ENGAGED IN MOUNTAINOUS FARMING IN TRENTINO.

DOC TRENTINO

The area recognized as classic for the production of red typical Trentino wines, mainly in the area of Vallagarina.

GRAPE VARIETY

Lagrein is a local grape variety, which has been cultivated in Trentino for at least 500 years, as we get to know reading an ordinance written by Michele Gaismair in 1526: he invited his fellow citizens from the Alto Adige to cultivate Lagrein on sunny sides, as people living in the southern Latin country (that means Trentino) used to do.

WINEMAKING AND AGEING

Sometimes Lagrein is vinified as a rosé wine, “Kretzer”, but nowadays the “Dunkel” version is preferred, that means the typical fermentation in red, with a middle – long fermentation on the skins. This allows us to obtain a fragrant ruby wine.

After the fermentation, the wine is aged in stainless-steel tanks for a longer period. A part of the wine is aged in small oak wooden barrels (225/500 litre).

ANALYTICAL DATA

Alcohol 13% Vol.

Acidity 5 g/l ca.

DESCRIPTION

Intense ruby in the colour, fruity on the nose with notes of red berry fruits, a hint of violet. On the palate it is very well balanced, with soft tannins. Full bodied with a good persistence.

GOES WELL WITH

It is highly recommended with red meat dishes, game and spicy cheese. Serve at 18-20° C. Will benefit from 2/3 years in bottle.



CANTINA DI TRENTO