

HEREDIA

Lagrein Trentino

DENOMINAZIONE DI ORIGINE PROTETTA

This variety has been cultivated for a very long time in the Trento area, especially in the northern part of the province. The grapes come from the hillsides around Trento.

Once in the winery the grapes undergo a short maceration; then the grapes are crushed, the yeasts are inoculated and the juice is fermented; during the fermentation pumping over operations take place, in order to favour the extraction of colour and soft tannins. Once the malolactic fermentation is over, the wine matures partly in stainless steel tanks and partly in French oak barrique for about 6 months. The bottling takes place in the summer. The wine ages in bottle before release.

Intense ruby in the colour, fruity on the nose with notes of red berry fruits, a hint of violet, light spicy with a delicate scent of vanilla, due to the short ageing in oak barriques. 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. Serve at 17-18° C. Will benefit from a year or two in bottle.

ALCOHOL	13,5 % vol.
TOTAL ACIDITY	5 g/l circa
APPELLATION	TRENTINO "DENOMINAZIONE DI ORIGINE PROTETTA"
COLOUR	Red
GRAPE VARIETY	Lagrein, clones sma 66/sma 65
TOTAL PRODUCTION	"In 2011 15.000 bottles"
PRODUCTION AREA	Besenello, in the province of Trento
EXPOSITION	Area with a good exposure closed to Besenello
SOIL	Gravelly, light clayey, not much drainy
TRELLISING SYSTEM	Pergola semplice trentina.
NUMBER OF VINES PER HECTAR	4.000
YEAR OF IMPLANTATION	1980
PRODUCTION PER HECTAR	85 hl/ha
TIME OF THE HARVEST	Beginning of October

