



Lagrein Trentino

DENOMINAZIONE DI ORIGINE PROTETTA

In the past we used to denominate a wine with its grape variety, instead of its geographic origin, not considering that a grape variety will never give quality results if it does not find the suitable growing conditions. For this reason, we would like to point out, that the grapes used to produce this wine are grown in this case in Trentino.

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. During the fermentation pumping over operations take place.

Intense ruby in the colour, fruity on the nose with notes of red berry fruits, a hint of violet. On the palate the wine shows a good acidity, which makes it very natural. It profits from a long ageing.

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 % 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

