

Lagrein Kretzer 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.

This red grape variety can be vinified as a rosé wine (Kretzer) or as red wine (Dunkel), and we obtain thereby 2 completely different wines: Lagrein kretzer is fresh, but savoury, with a good structure and it should be drunk young. The red wine is full bodied and fruity, and it will keep well for a long time.

The grapes are harvested at the end of September, de-stemmed and crushed and the juice is kept in contact with the skins for about 12-24 hours. The must is then separated from the skins, and it undergoes the fermentation as a white wine, at the temperature of 19/21° C, to preserve the flavours and the freshness of the wine. It ages in stainless steel tanks until the following springtime.

Rosé in colour, floral on the nose, with hints of rose. Crisp on the mouth, with hints of red berry fruits such as redcurrants, raspberry, and cherry. The acidity and the spicy notes are emphasized by the structure of the wine.

Ideal as aperitif, it is a good accompaniment for appetizers and cold meats. A perfect wine for the summer.

Serving temperature: 12/14°C.



ALCOHOL	12,5 % vol.
TOTAL ACIDITY	5,3 g/l circa
APPELLATION	TRENTINO "DENOMINAZIONE DI ORIGINE PROTETTA"
COLOUR	Rosé
GRAPE VARIETY	Lagrein - variuos clones
TOTAL PRODUCTION	"15.000 bottles per year"
PRODUCTION AREA	Trentino, at 400 m. above sea level
EXPOSURE	South-west
SOIL	Well drained soils, with middle texture
TRELLISING SYSTEM	Pergola semplice trentina.
NUMBER OF VINES PER HECTAR	4.000
YEAR OF IMPLANTATION	12 years
PRODUCTION PER HECTAR	85 hl/ha
TIME OF THE HARVEST	First half of September

