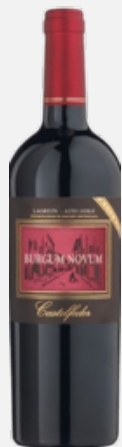




**Lagrein Riserva
DOC
"Burgum Novum"**



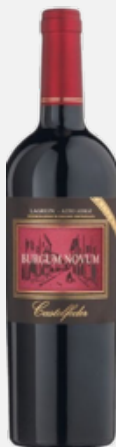
VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping. In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine. After the fermentation the wine is aged in French oak for 18 months.

TASTING NOTES Our Reserve gives a compact and concentrated wine with a dark red colour and soft tannins. The typical aromas are Chocolate, Coffee, Vanilla and Violets.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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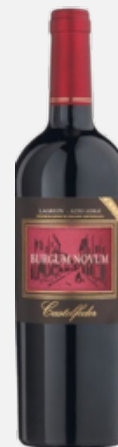
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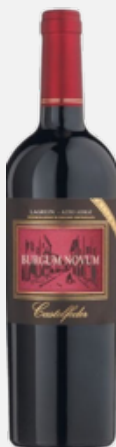
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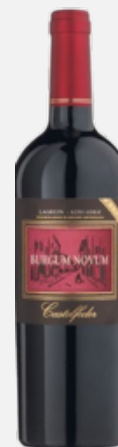
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