



Lagrein Alto Adige DOC



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 two gentle rackings a part of the wine ages in barrique barrels for 10 months.

TASTING NOTES The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Lagrein is ideal for red meats and roasts.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Lagrein Alto Adige DOC



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 two gentle rackings a part of the wine ages in barrique barrels for 10 months.

TASTING NOTES The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Lagrein is ideal for red meats and roasts.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Lagrein Alto Adige DOC



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 two gentle rackings a part of the wine ages in barrique barrels for 10 months.

TASTING NOTES The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Lagrein is ideal for red meats and roasts.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Lagrein Alto Adige DOC



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 two gentle rackings a part of the wine ages in barrique barrels for 10 months.

TASTING NOTES The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Lagrein is ideal for red meats and roasts.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Lagrein Alto Adige DOC



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 two gentle rackings a part of the wine ages in barrique barrels for 10 months.

TASTING NOTES The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Lagrein is ideal for red meats and roasts.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Lagrein Alto Adige DOC



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 two gentle rackings a part of the wine ages in barrique barrels for 10 months.

TASTING NOTES The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Lagrein is ideal for red meats and roasts.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com