

# Weine vom See Vini del lago Wines from the lake



One single image - immobile within the flow of time. A sigh of yearning melts into the immense breath of nature that infuses all, the flow of the seasons caresses the vine-clad hills. Pearl-like, the berries enfold a treasure that man will unveil, only to be once more hidden, flowing into a bottle, there to rest, silent; waiting, until the moment the curtains rise and it will be there, center staged, the Star. Experience will then become memory, imprinted on heart and mind: kunst.stück, artwork.

#### **VINTAGE**

A relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 9.

### **VINIFICATION**

After a two-week maceration and malolactic fermentation in small wooden barrels, this particular Lagrein matures for a further 18 months in barriques. After a brief harmonization in steel tanks, the wine was lightly filtered and carefully bottled in May 2022.

#### **VINEYARD**

The vineyard is situated on a not too steep slope with south-east exposure at around 250 meters above sea level. The loamy-sandy limestone gravel soil gives the grapes strength and depth. These 25-year-old vines produced particularly high-quality grapes in 2020. The unique microclimate in these locations ensures that the wine impresses with plenty of power, aromas and elegance.

#### TASTING NOTES

The deep garnet-red color announces a exceptional Lagrein. The lively bouquet surprises with freshness and enchants with notes of dark berries of dark berries, roasted aromas and dark chocolate. Strong, round tannins caress the palate in a harmonious, elegant taste experience. The finish is long, pleasant and leaves a long-lasting impression.

## RECOMMENDATION

This Lagrein reveals its full potential particularly well with powerful dishes, especially grilled or braised red meat. Its elegant tannins harmonize perfectly not only with hearty game dishes, but also with tasty cheeses.