

LAREITH

LAGREIN RISERVA DOC 2019

VARIETAL: Lagrein

AGE OF VINES: 10 – 20 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2021 – 2026

YIELD: 60 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.0 g/l

TA: 5.4 g/l

Contains sulphites

» Impulsive. Provocative. Red passion that sweeps you off your feet before you know it. «

VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

VINIFICATION

Fermentation on the skins with an extended maceration of two weeks at 28 °C, malo-lactic fermentation in barrique, followed by a 12-month ageing (1/3 new oak) light filtration

VINEYARD

Gently sloping vineyard with east to southeast exposition at 230 – 260 meters above sea level, on loamy, sandy, weathered chalk soil.

TASTING NOTES

- dark violet-ruby
- fine, elegant fruit on the nose, reminiscent of ripe berries, bramble and cocoa, woody undertones
- dense and creamy on the palate, finely structured tyears with a long finish

RECOMMENDATION

This wine pairs well with game, roasts, dark meats and hard cheeses.

AWARDS

ROBERT PARKER – 2018: 92 p.

JAMES SUCKLING – 2016: 90 p.

I VINI DI VERONELLI – 2016: 93 p., 2017: 91 p.

BIBENDA – 2016: 4 Grappoli, 2017: 4 Grappoli

VINI BUONI D'ITALIA – 2010-2012, 2014: 4 Stelle; 2016: Golden Star

VINUM – 2018: 90 p.