

# DÜRER·WEG

## LAGREIN

ALTO ADIGE - SÜDTIROL DOC

Lagrein, an autochthonous grape variety, has been cultivated for centuries in South Tyrolean vineyards. The variety was first documented in 1526. In order to attain a correct polyphenolic ripeness, this variety requires high temperatures during ripening periods and therefore the hills surrounding the river Adige are particularly suited to its cultivation. Of a ruby red colour with deep violet hues, Dürer-Weg Lagrein aroma has fruity notes evoking raspberries, blueberries and violet. On the palate it is warm and dry, with soft and sweet tannins.

<b>Vine</b>	Lagrein
<b>Vineyar location</b>	Salorno (BZ)
<b>Exposure and altitude</b>	West; 400 m ASL
<b>Soil composition</b>	Silty, originating from siltstone rockslide debris
<b>Training system</b>	Traditional; simple Trentino pergola
<b>Planting density</b>	5.000 vines/hectare
<b>Vinification process</b>	Manual harvesting in early October; fermentation at controlled temperature in stainless steel tanks; static decantation; ageing on the lees for about 5/6 months in fibre-glass reinforced concrete tanks, and partly in oak barriques before bottling.

