



## LAGREIN RISERVA FURGGL

**Grapes:** Lagrein – Alto Adige DOC

**Origin:** This wine, full of character, comes from selected individual vineyards stocked with vines grafted to slow growing rootstock and trained on wire trellises (Guyot). The extraordinary quality of our Riserva stems from grapes grown under the best conditions on gravel of limestone and porphyry, sand and clay in the community of Ora with tender care of the vineyards.

**Yield per hectare:** 45 hl.

**Vinification:** The stems are removed from the grapes immediately upon arrival. After one day of cool maceration in order to improve the fruit bouquet, the wine is fermented at a constant temperature of 28 – 30 °C (82 – 86 °F) for about 10 days. During fermentation, the must is kept in regular contact with the skins through circulation pumping and gentle pressure from below. In this way, we achieve ideal results with the coloring from the skins and emphasize the fruitiness of the wine. After two gentle rackings, the wine is ready for a lengthy process of maturation which is played out in various phases in wooden barrels and stainless steel. Only after 12 months in French oak (barriques), 6 months in stainless steel, followed by 6 additional months of aging in the bottle, does this wine find its way into the hands of the buyer who, although now in possession of an adequately aged and balanced wine which can be enjoyed immediately, will nevertheless be able to impart the Lagrein Riserva additional completeness with several years of cellaring.

**Characteristic properties:** A wine of conspicuous magnitude, it presents itself as compact and very concentrated with prominent varietal character.

**Color:** deep, compact garnet red with violet reflections

**Bouquet:** the aromatic variety is characterized by violets, bitter chocolate, wild berries, licorice, and vanilla

**Flavor:** velvety, with soft tannins, prominent structure, very long and lasting in flavor

**Recommended pairings:** Hearty red meat dishes, game, sharp cheeses

**Serving temperature:** 18 °C (64 °F)

**Cellaring:** 10 years and above

