



## CASTEL SALLEGG LAGREIN



### TECHNICAL INFORMATION

<b>Country</b>	Italy
<b>Region</b>	Alto Adige
<b>Producer</b>	Castel Sallegg
<b>Vintage</b>	2017
<b>Composition</b>	100% LAGREIN, VARIOUS CLONES
<b>Alcohol</b>	13%
<b>Certifications</b>	Environmentally Friendly

### WINEMAKER NOTES

Serve at 18 degrees Celsius. Cellar for up to 5 years.

### TASTING NOTES

Crimson with purple reflexes. A wine with character and the seductive fragrance of ripe black currant, plum, a hint of elderberry and licorice, complemented by a delicate herbal note. Strong, distinctly tannic with a fruity finish.

### PAIRING SUGGESTIONS

An excellent match for braised, quick-roasted, or grilled meat dishes and dark poultry.

### VINEYARD

- **Terroir:** Kaltern - Seehof
- **Elevation:** 230 meters above sea level
- **Soil:** Medium-textured, sandy loam. Its immediate vicinity to Lake Kaltern ensures an optimal microclimate.

### VITICULTURE



EVERY BOTTLE



TELLS A STORY

- *Training system:* Guyot
- *Yield per vine:* 1.5 kg - 70 hl/ha

#### VINIFICATION

- **Production process:** Controlled fermentation in stainless steel tanks for 15 days at a maximum of 28 degrees Celsius with subsequent malolactic fermentation
  - **Aging:** Aged for 6 months in stainless steel tanks
  - **Total acidity:** 5.8 g/L
  - **Residual sugar:** 3.1 g/L
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