



Südtiroler LAGREIN D.O.C.

This autoctonous variety completely grows on the pergola, on soil that allows for the production of rather elegant wines. Moreover, we still let a small percentage (225 l) age in the barrique barrel.

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| Varietal: | Lagrein |
| Growing area:: | In St. Magdalena on sandy porphyry soils |
| Harvest: | Beginning of October |
| Vinification: | Fermentation with maceration period of 10-14 days, organic acid reduction, storage in big oak barrel |
| Properties: | Color: ruby to dark garnet Aroma: wild berries with notes of violet Flavor: sharp fruity palate, full-bodied and mellow, soft smooth tannins |
| Alcohol: | approx. 13,0 %vol |
| Acidity: | 5,0 g/l |
| Serving temperature: | 16-20 °C |
| Food matching: | Excellent with venison dishes, dark meat and zesty cheeses |



KANDLERHOF

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