

The identity

rich extroverted chocolaty

Amperg - Alto Adige Lagrein Riserva

Wine: Lagrein AMPERG

Grape variety: Lagrein 100%

Shape: Guyot

The site and its characteristics: The Lagrein grapes come from the South Tyrolean Unterland, ideal location thanks to its porphyry soils.

Vinification: Careful harvesting after a year of hard work in the vineyard is the prerequisite to start the first steps of pressing. After careful destemming of the grapes, the must is gently placed in fermentation vats where fermentation can begin. After
After about two weeks we make a first racking and press the skins very lightly. The acid reduction takes place in wooden barrels. The next 12 months the young wine matures in the barrel with frequent stirring of the fine lees. Around January of the following year, the wine is bottled and then put on the market towards the end of the year.

Wine description: Lagrein, a typical South Tyrolean character, dense and concentrated and almost rustic in a pleasant way; with maturity it reveals a certain elegance.

Colour: Medium deep, intense cherry red colour with ruby glints.

Aroma: Spicy aroma with scents of leather, tar and cocoa, but also floral nuances.

Taste: Full, fairly mild flavour with an „earthy“ finish and noticeable tannin.

Recommended with: red meats, game, cheese.

Drinking temperature: 16- 18 °C



Klaus Lentsch

WEINGUT TENUTA