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Selection

# TURMHOF

# *Lagrein*

Alto Adige - DOC - South Tyrol

2024

## DESCRIPTION

This Lagrein is known for its strong garnet-red color with violet reflections. Its bouquet conveys a delicate, characteristic aroma that recalls violets and cherries, subtly underlined by a full, round fruit flavor. Fine-grained tannins and a pleasant acidity support the long finish of this autochthonous South Tyrolean wine.

## SOIL CONDITIONS

Chalk gravel moraine soil.

## HARVEST AND VINIFICATION

The maceration in concrete vats, is followed by malolactic fermentation in small oak barrels, where it matures for 10 months on the fine lees. It is then left to mature another six months in the bottle.

## NUTRITIONAL VALUES

100 % Lagrein

Braised/grilled beef, lamb, game, cheese

60.8 - 64.4 °F
16 - 18 °C

Hillside vineyards in Niclara/Cortaccia
721 to 1,148 feet | 220 to 350 m
South-eastern exposure

Guyot and pergola
3,500-7,000 v./ha
Year of planting: 1967 and later

50 to 65 hl per hectare

Alcohol = 13.5 % by vol
Acidity = 5.1 g/liter
Residual sugar = 0.5 g/liter

5 to 7 years