



TIEFENBRUNNER

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Linticlarus

LAGREIN Riserva "*Linticlarus*"

2013

SÜDTIROL - ALTO ADIGE doc

Description: a deep garnet-red color, this typical South Tyrolean wine exhibits gentle aromas of wild berries and cherries. Fine grained, ripe tannins accompany its good acidity level, and give the wine elegance and persistence. A fine round finish.

Food pairing: excellent with red meat, game, poultry as well as hard cheese
Serving suggestion: 17 – 18 °C



Varietal: 100% Lagrein
Growing area: south-, southeast-facing hillside vineyards in Entiklar (230 - 330 m a.s.l.)
Soil: chalk gravel moraine soil
Training system: guyot; 5,500 - 6,500 vines / hectare
Yield: 35 – 50 hl / hectare
Age of vines: up to 18 years
Vinification: fermentation and maceration in stainless steel tanks; malolactic fermentation and maturation in barriques for 12 months; further ageing in large oak casks for 6 months and one year in the bottle
Barrel: stainless steel tank, barrique (french oak 30% new), large oak cask
Ageing potential: 8 – 10 years

Alcohol: 14% by vol.
Acidity: 5.3 g / litre
Residual sugar: 1.5 g / litre

Release: May 2016