



PRESTIGE

GRIESER LAGREIN RISERVA

Südtirol · Alto Adige DOC

Lagrein, one of the most typical red wine varieties of Alto Adige and the Bolzano Winery, thrives on the valley floor around Bolzano with its pronounced diurnal temperature variations. Only selected grapes from yield-controlled vines on the best sites are used to produce the Prestige Grieser Lagrein Riserva. The wine is an impenetrable garnet in color, offers superb aromas on the nose and has a persistent harmonious aftertaste.

Grape variety	Lagrein
Area of cultivation/ climate	Warm sandy alluvial soils around Gries near Bolzano
Grape harvest	End of September to middle of October
Vinification	After traditional red wine fermentation in wooden vats, the young wine matures for about a year in French barriques and large wooden barrels.
Tasting notes	<p>Color: intense, dark ruby with purple hues</p> <p>Aroma: fruity aromas of ripe cherry, reminiscent of humus with delicate notes of vanilla and cocoa</p> <p>Taste: full-bodied and harmonious with smooth and elegant tannins</p>
Food pairings	Meat dishes, game and spicy hard cheeses
Serving temperature:	16 - 18 °C
Alcohol	14 % vol*
Residual sugar	2,2 g/l*