



LAGREIN 2021

TRENTINO DOC



This wine originates from a pebbly soil with a prevalent skeleton, rich in stones, called sasèra.

VINEYARD CHARACTERISTICS

Seasonal performance The 2021 vintage was characterised by alternating seasonal trends and rather extreme situations, but on the whole it was interesting in terms of quality. Sprouting was delayed due to the cold weather in April, with limited bud fertility. Flowering was also delayed, but took place very quickly. Subsequently, hailstorms affected almost the entire area on several occasions, but fortunately the damage was light in light of the optimal climatic conditions that followed and the selection and cleaning work carried out by the members. At the harvest, the vines presented themselves excellently and with a reduced production load: healthy, well-matured bunches with an optimal acid balance, also due to the delayed ripening.

Production area Pasina, an area adjacent to the hamlet of Varone: this is a well-exposed, warm area that enjoys many hours of sunshine and is therefore able to give the grapes an important early ripening.

Grape variety used 100% Lagrein.

Type of terrain Medium-textured, tending to calcareous, pebbly soil with a prevalent skeleton, which favours good drainage and avoids water stagnation. The richness in stones creates considerable difficulties in its working and gives it the dialect name of sasèra.

Training system Guyot.

Production 85-90 quintals of grapes per hectare.

VINIFICATION AND AGEING

Harvest The harvest took place on 25 September with careful manual selection of the grapes. The grapes were transported to the winery in ca. 250 kg crates.

Vinification The grapes were destemmed and a pre-fermentation cold maceration of a couple of days followed. Alcoholic fermentation was carried out in a special steel fermenter at a temperature of around 23-24 °C (73-75 °F) with maceration on the skins for the full eight days.

Ageing Alcoholic fermentation and an initial racking was followed by a one-year period of ageing in stainless steel and wood. In mid-January 2023, the wine was blended and on 24 February, 6,504 bottles of 0.75 l and 80 magnums were bottled.



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Bottling was followed by an appropriate period of bottle ageing before release.

ORGANOLEPTIC CHARACTERISTICS

Colour A very intense ruby red wine with violet reflections that denote its youth and freshness.

Aroma The nose reveals a fascinating interweaving of aromatic nuances, initially more spicy (juniper, pepper, cocoa and vanilla sweets), then revealing hints of good intensity of ripe red fruit such as cherry, black cherry, raspberry and plum. The result is a fairly complex and very elegant bouquet.

Flavour It enters decidedly in the mouth, although in a very soft way: good structure of silky tannins and pleasant fresh vein, which gives the wine a good persistence. In the aftertaste the nice fruity notes emerge again and linger in the mouth for a long time.

ANALYTICAL DATA

Alcohol content 12.67% vol.

Sugars 2.3 g/l.

Dry extract 29.5 g/l.

Total acidity 5.45 g/l.

pH 3.73.

Contains sulphites. Does not contain GMOs.

PAIRINGS

- Risotto with sausage.
- Grilled meat.
- Cured salami.

SERVING TEMPERATURE

Serve at 18 °C (64 °F), in large glasses.

STORAGE CONDITIONS

Keep in a cool place away from light and heat sources. Always keep the bottle horizontal.

AGEING POTENTIAL

Beyond 5 years.

PALLETISATION

Size 0.75 l (1.35 kg) • 1.5 l (2.79 kg)

Type Bordolese Riva • Bordeaux (1.5 l)

Bottles per case (0.75 l) 6 bottles • Weight 8.67 kg

Case dimensions Width 30.5 cm • Height 18 cm • Depth 25.5 cm

Palletisation 100 cartons • Weight 890 kg • Height 185 cm