



# LAGREIN 2022

## TRENTINO DOC



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

### VINEYARD CHARACTERISTICS

**Seasonal performance** The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time.

**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** 90 quintals of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** The harvest took place from 5 to 13 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 around two weeks.

**Ageing** Alcoholic fermentation and an initial racking was followed by a one-year period of ageing in stainless steel



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and wood. In mid-January 2024, the wine was blended and on 2 February, 5,940 bottles of 0.75 l and 150 magnums were bottled. 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** 12.99% vol.

**Sugars** 2.3 g/l

**Dry extract** 30.5 g/l

**Total acidity** 5.39 g/l

**pH** 3.67

**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