



# LAGREIN 2023

## TRENTINO DOC



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

### VINEYARD CHARACTERISTICS

**Seasonal performance** Mild and not very rainy winter, but vegetative recovery was slowed by a cooler-than-usual April. The subsequent period, characterized by prolonged and abundant rains with long plant wetting times, challenged the winegrowers, who thanks to their competence and experience protected the vines from fungal attacks. The season continued with higher temperatures. The strong daily temperature variation, with very cool nights that slowed veraison, allowed the acidic component of the grapes to be preserved. The harvest was slightly later and less productive than the previous one and good coordination between Technicians and member winegrowers proved fundamental to enable harvesting the best possible ripening of red grapes according to the wine to be produced.

**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 on September 20th with careful manual selection of the grapes. The grapes were transported to the cellar in 200 kg crates and 5 kg boxes.

**Vinification** The grapes were destemmed followed by a few days of pre-fermentation cold maceration. Alcoholic fermentation was carried out in a dedicated steel tank at approximately 23-24°C (73-75°F) with skin maceration for two weeks.



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**Ageing** After alcoholic fermentation and an initial racking, the wine matured for one year in stainless steel and wood. On February 13th, 2025, the wine was bottled in 6,466 0.75 l bottles and 100 magnums. Bottling is followed by 12 months of bottle aging 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** 13.00% vol.

**Sugars** 0.3 g/l

**Non-reducing extract** 30.7 g/l

**Total acidity** 5.56 g/l

**pH** 3.59

**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.

#### MANDATORY INFORMATION

To view instructions for waste sorting, nutritional declaration and list of ingredients, follow these steps with your mobile phone: (1) scan the QR code; (2) open the web app; (3) scan the barcode corresponding to the format you are interested in.



0,75 l



8 025966 401762

1,5 l



8 025966 402752