

LAGREIN

SÜDTIROL – ALTO ADIGE DOC



VARIETAL:
LAGREIN

GROWING AREA:
IN ST. MAGDALENA ON SANDY
PORPHYRY SOILS

HARVEST:
BEGINNING OF OCTOBER

VINIFICATION:
FERMENTATION WITH MACERATION PERIOD
OF 10-14 DAYS, ORGANIC ACID REDUCTION,
STORAGE FOR 80% IN BIG OAK BARREL
AND 20% IN BARRIQUE AND TONNEAUX

ANALYTICAL DATA:
ALCOHOL: 13,0 %VOL*
ACIDITY: 5,0 G/L*
RESIDUAL SUGAR: 2,3 G/L*

SERVING TEMPERATURE:
16-20 °C

FOOD MATCHING:
EXCELLENT WITH VENISON
DISHS, DARK MEAT AND
ZESTY CHEESES

* DEPENDING ON THE YEAR,
THE ANALYTICAL VALUES MAY
VARY SLIGHTLY

ERZEUGERABFÜLLUNG/IMBOTTIGLIATO DA:
MARTIN SPORNBERGER
UNTERMAGDALENA/S. MADDALENA DI SOTTO 30
BOZEN/BOLZANO – ITALIEN/ITALIA

PRODUCT OF ITALY
CONTIENE SOLFITI/ENTHÄLT SULFITE/CONTAINS SULPHITES

WWW.KANDLERHOF.IT



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