

GIRLAN

KELLEREI · CANTINA

LAURIN

LAGREIN MERLOT

SÜDTIROL · ALTO ADIGE · DOC

Production area

The grapes come partly from the hillside vineyards of the cru "Girlan" at an altitude ranging from 450 to 500 m above sea level in well aired vineyards. The area in which they are grown is rich in minerals, the result of ice age sedimentation. And partly from vineyards located in the Bassa Atesina, with its sandy, warm and deep soils. These components are the basis for this Cuvée full of character.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and slow must fermentation (12-15 days) in stainless steel tanks (gravity-flow). Malolatic fermentation and aging for 18 months partly in big wooden barrels, partly in barrique. After the blend 3 months aging in the bottle.

Tasting notes & food matching

The soft and velvety harmonious flavours of Lagrein and Merlot are further enriched with a delicate woody tone. The result is a pleasing, full-bodied red with a modern character that goes exceptionally well with grilled meats, game and spicy cheeses.

Vintage	2021
Growing area	cru "Girlan" and Egna
Grape varieties	Lagrein, Merlot
Serving temperature (°C)	16-18°
Yield (hl/ha)	56
Alcohol content (vol%)	13
Total acidity (g/l)	6,1
Residual sugar (g/l)	0,8
Ageing potential (years)	8

