

GIRLAN

KELLEREI · CANTINA

Lagrein

Alto Adige DOC

Growing area

Sandy, warm and deep soils, such as those we find in the Eastern side of the Bassa Atesina are ideal for the autochthon variety Lagrein. Here, the late-ripening grapes of Lagrein develops an intense and delicate aroma thanks to the high temperature fluctuations.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and alcoholic fermentation take place at a controlled temperature in stainless steel tanks. It follows the malolatic fermentation and aging in large wooden barrels and concrete vats for 6 months

Tasting notes & food matching

The Lagrein has a fine and pleasant bouquet, reminiscent of violets. Its flavour is full, velvety and slightly bitter and it also keeps well. This is a wine that goes well with grilled and roast meats, game and spicy cheeses.

Vintage	2025
Growing area	Bassa Atesina (280-300m)
Grape varieties	Lagrein
Serving temperature	16-18 °C
Yield	70 hl/ha
Alcohol content	13,0 %
Total acidity	5,37 g/l
Residual sugar	0,8 g/l
Ageing potential	2-3 years

