

# GIRLAN

KELLEREI • CANTINA

## Laurin Lagrein Merlot

Alto Adige DOC

### Growing area

The grapes come partly from the hillside vineyards in Oltradige, at an altitude of 400 m a.s.l., and partly from the sandy and loamy soils in Bassa Atesina, at 280-350 m. These components are the basis for this cuvée full of character, produced of 50% Lagrein and 50% Merlot.

### Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and must fermentation (12-15 days) in stainless steel tanks. The malolactic fermentation and aging for 18 months take place in big wooden barrels as well as in barrique. The final assemblage is done shortly before bottling and the wine finally ages 3 months in the bottle before its release.

### 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	2023
Growing area	Oltradige & Bassa Atesina (280-400m)
Grape varieties	50% Lagrein & 50% Merlot
Serving temperature	16-18 °C
Yield	56 hl/ha
Alcohol content	14,0 vol.%
Total acidity	5,62 g/L
Residual sugar	0,4 g/l
Ageing potential	8 years

