

Origin:	Italy, Margreid
Site:	Casòn Hirschprunn
Varietal:	Tannat 100 %
Sea Level:	230 - 360 m
Soil:	sandy stony Dolomit lime



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	small oak barrel used barrel 18 month(s) large wooden barrel used barrel

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites

Winery

The Alois Lageder winery in Alto Adige comprises fiftyfive hectares of the family's own vineyards, which are managed on the basis of biodynamic principles. Our holistic approach is reflected in our wine-growing activities, our long-standing relationships with numerous grape growers and our ambition to create awareness for an agriculture that is in tune with nature.

