



## Wine Description

He is showing an intensive red garnet colour, with a pleasant smell of violets and blackberries, and with a lightly note of fume. The taste is full and velvety, the acidity shows a gorgeous terroir, with an acerb tone. The finish is smooth and quite long. 100% vegan! It goes well with venison, red meat and mature cheese.

Wine Type:	still wine   red   dry
Alcohol:	14 %
Residual Sugar:	1.2 g/l
Acid:	5.4 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	17 years
Optimum Drinking Year:	2017 - 2027

## Award

Falstaff:	92
Bibenda:	4 Grappoli
VITAE:	3 Vitae
Gardini Notes:	93

## Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	DOC Südtirol Alto Adige
Site:	Vineyard Selection
Normal Classification:	Riserva
Site Type:	hillside
Varietal:	Lagrein 100 %   24 - 55 years 7000 plants/ha   4500 liter/ha
Sea Level:	265 - 450 m
Soil:	alluvial soil moraine deposits

## Weather / Climate

Climate:	alpin, mediteranian
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## Harvest and Maturing

Harvest:	handpicked   16 kg cask
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage   1 - 3 x day   Duration: 5 days pump over   1 - 3 x day   Duration: 18 days

**Maturing:** 50 % | barrique | 225 L | new barrel | 12 month(s)  
50 % | barrique | 225 L | used barrel | 12 month(s)  
tonneau | 500 L | used barrel | 12 month(s)  
steel tank | 6 month(s)

**Bottling:** glass cork | April 18, 2019 | 2933 bottles

## Product Codes

**EAN:** 8032130026348

## Curiosity

At the corral Formigar, where prince Tocol once celebrated parties, where the wine warmed up the hearts of his guests, the harpist Lareyn was playing songs of the mountains and of the dark myths from earlier times, which belongs to the empire of the silver mountains, to the tables of heroes of Ey de Nét, Men de Fiér and Dolasilla. (Extract from the book of Hubert Mumelter "Wine from Rätien").

## Food Pairing

Best with venison, roasts, dark meat or hard cheese.

## Vintage 2016

An Exciting Year for Both Reds and Whites The capricious summer of 2016 posed a good many challenges to Alto Adige winegrowers: aside from a few hot summer days, there were numerous wet days with above-average rainfall. This required a great deal of attention and diligence in the vineyard. The growers had to exercise great care. What was necessary was a very precise observation of the vines as well as targeted measures, such as cluster division. All of that meant hard work and a particularly large amount of effort in the vineyards. (Südtirol Wein)