

Lagrein RISERVA

striking | sublime | complex

Our riserva represents Lagrein at its best. The varietal's character emerges clearly and distinctly and mingles with the aromas of ageing. Lagrein Riserva spends 24 months in barriques and tonneaux as well as in medium-sized wooden barrels. It rewards us with powerful suppleness and longevity. An approachable wine that will also benefit from longer ageing in the bottle.



Variety: Lagrein

Cultivation area: Piani di Bolzano, South Tyrol;

Altitude: 270 m

Age of vines: 50 - 70 years

Soil: alluvial sandy soils on a porphyry subsoil

Cultivation system: Pergola

First vintage: 1998

VINIFICATION

Hand harvest; 24 months in barriques and tonneaux as well as in medium-sized wooden barrels

WINE

Colour: dense purple sheen

Nose: On the nose, fruity notes of blackcurrant, plum and blackberry come to the fore; the influence of oak is perceptible but by no means intrusive and is reminiscent of nutmeg with a trace of white pepper.

Palate: On the palate, the supple tannins and lively acidity effortlessly suggest the longevity of the wine. After sweetish chocolate and delicate coffee notes, fruit comes to the fore on the finish, with impressive hints of raspberry, blackberry and orange zest.

FOOD PAIRING

It goes perfectly with meat dishes, ripe cheeses, dark chocolate – and long conversations in front of a flickering open fire.

AWARDS

2022

- Luca Maroni 95 points
- Decanter Silver 93 points
- 92 points Falstaff
- 91 points Veronelli
- The WineHunter Gold
- 2 Red Glasses Gambero Rosso

2021

- The WineHunter Gold
- 4 Grapes Gault&Millau
- L'Espresso Luca Gardini
- 93 points Luca Maroni
- 92 points Falstaff
- 2 Red Glasses Gambero Rosso

2020

- 96 points Luca Maroni
- 4 Grapes Gault&Millau
- The WineHunter Award Gold
- L'Espresso Luca Gardini
- 93 points Falstaff
- Decanter Bronze

2019

- 3 Red Grapes Gault&Millau
- 94 points Luca Maroni
- 92 points Falstaff
- 2 Red Glasses Gambero Rosso