

LAGREIN TRENINO ROSSO DOC

DESCRIPTION

Blend: 100% Lagrein.

Age of vineyard : over 40 years

Density: double pergola , 3700 plants per hectar.

Nature of soil: 220m a.s.l. alluvional, dolomite/limestone.

Winemaking: grapes are hand picked in 15kg crates and manually selected on the sorting table; fermentation in tonneaux and 1000kg tanks.

Aging: 18 months in wood, Barrique Tonneau.

Production: 4/5 tons per hectare; under 1000 bottles produced each year.

This vineyard measuring only 2800 m² is in the heart of the estate , the private garden , always picked and treated separately because considered one of the best terroirs of the area. The vines over 40 years of age, are grown in the traditional double pergola system and nursed with great care. They have a very low yield producing approximately 45tons per ha. Once a perfect state of ripeness is achieved , the grapes are picked by hand and carried to the winery in small crates without using any form of mechanical transport.

After manual selection on the sorting table the grapes are macerated and fermented in small wooden casks . Before maceration the run juice is set aside for the production of rosé. After fermentation the Red wine is transferred for aging in second and third generation tonneaux and finally bottled sixteen months later. Production varies depending on the vintage (approximately 1000 bottles).

