

Lagrein



TEUTSCH

WEINGUT - TENUTA



Type of Wine:	The Lagrein also is an autochthonous grape-wine from South Tyrol.
Cultivation:	The support system is a wire frame.
Vinification:	The grapes are relatively big, and the wine is full-bodied and dark. After fermentation, the Lagrein matures for 1 year in barrique barrels, wooden barrels with a capacity of 225 litres.
Characteristics:	Color: dark ruby-red with violet reflexes Smell: fruity, with hints of ripe cherries Taste: dense and harmonious
Wine Food Pairing:	dishes with meat or game, savoury hard cheese and traditional south-tyrolian cuisine
Drinking Temperature:	18°C
Acidity:	5,24 g/l
Alcohol Content:	13 %vol