

# Puntay

## LAGREIN RISERVA 2021

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Lagrein

**AREA AND SOIL:** The hilly vineyards face east and southeast and lie at an altitude of 230 to 260 meters above sea level. The alluvial soils are rich in sand, gravel and porphyry.

**CULTIVATION:** Guyot

**YIELD:** 60 hl/ha

**VINIFICATION:** The mash fermentation takes place in large wooden vats with a long contact time between the mash and wine in order to optimally extract color and fruit aromas. The wine is then aged for 12 months in barrique barrels.

**ANALYSIS:** alcohol: 13.5 %, total acidity: 5.6 g/l, res. sugar: 1.0 g/l

**AGING POTENTIAL:** 1 – 10 years

**TASTING NOTES:** The wine presents a dense ruby red color. On the nose, it has pleasant and distinct varietal notes of chocolate, cherries and plums, accompanied by a light scent of violets. It is very powerful and velvety on the palate, with ripe tannins.

**PAIRING:** The Lagrein Riserva Puntay pairs very well with game dishes, red meat and mature cheese.

**SERVICE TEMPERATURE:** 16 – 18 °C

Contains sulphites

