



# STEFLHOF

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## Lagrein

SÜDTIROL DOC ALTO ADIGE

**Terroir:** The „Palurisch“ terroir not far from Kaltern Dorf lies in a picturesque landscape sloping gently to the southeast, at barely 400 meters above sea-level.

**Soil characteristics:** Deep, medium-heavy, sandy, clayey soil.

**Processing and vinification:** Manual, from pruning to harvesting; fermentation in contact with the grape skins. Decantation from the mace after 10 days with maturation for 18 months in a large wooden vat (with a capacity of 2,200 liters).

**Sensory characteristics:** Characterized by an intense ruby-red color, with a soft, satiny, and full-bodied bouquet. Delicate flavors reminiscent of black forest fruits, blackberries, and Cornelian cherry. The maturation in new oaken barrels serves to imbue this Lagrein with a pleasant fruitiness and yet complex bouquet in full harmony with the wine's robust and full-bodied character.

**Recommendation:** Ideal with red meats and to accompany traditional rustic meals.

**Vintage:** 2020

**Serving temperature:** 18° C

**Yield:** 60 hl/ha

**Alcohol:** 13,5 % Vol

**Storage life:**  
8 – 10 years

**Harvest time:** Late October

**Acidity:** 5.1 g/l

**Residual sugar:** 1.3 g/l

**Area under cultivation :**  
10,000 m<sup>2</sup> on steep incline

**Age of vines:** 21 years

**Training method:**  
Wire frames

**Production:** 2,200 bottles