

GREIF

LAGREIN 2024

First vintage 2003

Terroir:

Site	Siebeneich, Terlano; Bozen Dorf
Altitude	250 to 310 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing
Slope	0-10%
Pruning system	Guyot / Pergola
Vines/hectare	6000 pc/ ha
Yield/hectare	65 hl/ha
Harvest	Beginning of October

Year 2024:

It was a difficult but promising wine year.

The cool and rainy spring led to delayed flowering.

Our daily work in the vineyard was characterised by hard work and diligence. As a result, we were able to harvest slightly less, but high-quality grapes. Our winemaker Marco Chisté is also optimistic.

The year 2024 will bring us aromatic & varietal white wines as well as slightly fruity, elegant red wines.

Vinification:

Vinification:	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 6 months
Bottled:	25.000 bottles in May 2025

Analytical data:

Alcohol	12,5 % vol
Residual sugar	1,6 g/l
Acidity	4,98 g

Tasting Notes:

Colour: purple-red with violet reflections

Nose: fruity aromas of Amarena cherries and blackberries as well as spicy notes of pepper, liquorice and dark chocolate

Palate: juicy structure with lively freshness, velvety tannins and a stimulating finish

Pairing suggestions: hearty pasta dishes, game dishes, roast beef...

Aging potential: 7 years

Serving temperature: 15-18°C



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