

GREIF

LAGREIN 2021

First vintage 2003

TERROIR:

Site	Settequerce, Terlano and Bolzano
Altitude	270 to 270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing
Slope	0-10%
Pruning system	Guyot / Pergola
Vines/hectare	6000 pc/ ha / 5000 pc/ha
Yield/hectare	65 hl/ha
Harvest	Beginning of October

Year 2021:

An early flowering in spring was followed by a rather cool and humid June. The months leading to the harvest were uneasy, with severe hail damage and storms in many parts of the country.

Despite the volatile weather conditions it was a good vintage.

VINIFICATION:

Vinification:	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 6 months
Bottled:	25.000 bottles in April 2021

ANALYTICAL DATA:

Alcohol	12,5 % vol
Residual sugar	1,7 g/l
Acidity	5,58 g

Tasting Notes:

Colour: dense purple

Nose: intense aromas of black berries, amarena cherry and blackberry with spicy notes of pepper, liquorice and dark chocolate

Palate: pronounced, dense tannins, lively freshness and juicy structure

Aging potential: 7 years

Serving temperature: 15-18°C

Pairing suggestions: braised or grilled game and beef, mature hard cheese



Kornell