

GREIF

LAGREIN 2022

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 2022:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling.

VINIFICATION:

Vinification:	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 6 months
Bottled:	25.000 bottles in April 2023

ANALYTICAL DATA:

Alcohol	13 % vol
Residual sugar	0,3 g/l
Acidity	5,31 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

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