

GREIF

LAGREIN 2023

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
Yield/hectare	65 hl/ha
Harvest	Beginning of October

Year 2023:

The year began mild and dry.
The following spring weeks were rainy and cool.
This was followed by a summer with three heatwaves and a truly golden autumn. The 2023 winegrowing year was characterised by extreme weather conditions. In the end, effort and diligence in the vineyard were rewarded. Our result: healthy and high-quality grapes.

Vinification:

Vinification:	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 6 months
Bottled:	25.000 bottles in May 2024

Analytical data:

Alcohol	12,5 % vol
Residual sugar	1,5 g/l
Acidity	4,97 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
Pairing suggestions: braised or grilled game and beef, mature hard cheese
Aging potential: 7 years
Serving temperature: 15-18°C




Kornell