



CANTINA D'ISERA

Lagrein

Trentino • D.O.C.

The Lagrein is a regional autochthonous vine, that has been popular in our valley for decades. The Lagrein Cantina d'Isera flaunts an intense ruby red colour with purplish hues. On the nose it has fruity notes recalling ripe cherries with light spicy and vanilla notes. To the palate it is full and intense, with a good fluidity and persistence. Taste it along with braised ox meat with polenta, grilled red meats, game and hard paste cheeses. Serve at 16/18°C, if possible after decanting.

Vine: Lagrein

Production area: Hills in the municipality of Isera

Exposure and altitude: EAST 250-300 metres above sea level

Soil composition: gravelly, limy, sandy-clay basaltic, typical of the municipality of Isera

Training system: Trentino simple pergola

Plantation density: 4,500 strains/hectare

Vinification: Manual harvest during the second half of September. Red vinification and fermentation at controlled temperatures in stainless steel tanks. Refinement in steel tanks and casks before bottling.

