



PERL

LAGREIN

Südtirol · Alto Adige DOC

The Lagrein Perl is a multifaceted wine, intensive on the nose and harmonious on the palate. With its full color and fruity aromas, its complexity and soft tannins, the Lagrein Perl is an ideal companion to substantial meat dishes.

Grape variety	Lagrein
Area of cultivation/ climate	Bolzano at 250 meters a.s.l.
Grape harvest	End of September to middle of October
Vinification	After traditional fermentation of the must in stainless steel, the young wine matures in large oak barrels and in the bottle.
Tasting notes	<p>Color: intense, dark ruby with purple hues</p> <p>Aroma: floral aromas of violets and roses, fruity aromas of dark berries, spicy and mineral, typical notes of cocoa</p> <p>Taste: elegant and well-rounded with velvety tannins and typical acidity</p>
Food pairings	Grilled and fried meats, game and spicy hard cheeses
Serving temperature:	16 - 17 °C
Alcohol	13,5 % vol*
Residual sugar	4,2 g/l*