



**SCHRECKBICHL
COLTERENZIO**

VINUM EXCELLENS



Lagrein *Riserva* MANTSCH

Alto Adige Lagrein Riserva DOC

The alluvial soils of gravel, clay and eroded porphyry give body, depth and structure to this wine.

Tasting notes: From an indigenous grape variety to Alto Adige, this wine has a dark garnet colour with violet nuances, a bouquet of woodland fruits (blackberry and bilberry), flowers (violets), cinnamon, vanilla and morello cherries; mouth-filling on the palate, it has velvety tannins and a long last finish. Cellaring potential: 6-8 years.

Food Combination: An extremely versatile partner for South Tyrolean cuisine, it is also an excellent match for roast beef, braised red meat with reduced sauces, lamb with mint sauce, game and mature cheeses. Serve cool: 16° C.

Grape Variety: Lagrein from pergola-trained vines. South-facing location in Gries (a suburb of Bolzano), alluvial soils made of sand and eroded porphyry.

Location: Gries (suburb of Bolzano), soils comprise alluvial sand with eroded porphyry; perfectly south-facing site.

Yielding: 70 hl/ha

Winemaking: Fermentation with the skins in stainless-steel tanks with the temperature controlled at 28-30° C. The skins are constantly pushed down gently into the embryonic wine to extract the maximum colour, flavour and ripe tannins. The wine refines in oak for 12 months, 1/3 in barriques, 2/3 of the total in 35 hl casks. After bottling the wine goes through a bottle aging 12 months before releasing.

Analytical Data:	Alcohol	13%	Vol
	Total acidity	5,0	g/l
	Residual sugar	2,1	g/l