

Kellerei
Cantina **Terlan**

Tradition
Lagrein
2019

"Lagrein is doubtless one of the local heroes of South Tyrol and today, thanks to a combination of fruity aromas and spicy flavors plus velvety tannins, it is enjoying a veritable renaissance. This indigenous variety has its roots in the South Tyrolean town of Bolzano but it has been a regular on the Terlano wine list for several decades now, too."

Rudi Kofler



Wine

Provenance: Alto Adige - Italy
Doc denomination: Alto Adige
Variety: 100% Lagrein
Vintage : 2019
Yield: 63 hl/ha
Slope: 0- 10 %
Altitude: 250 - 290 m a. s. l.

Vinification

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in big wooden barrels for 7-10 months.

Wine character

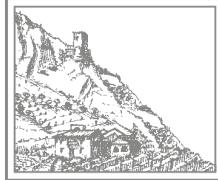
Color: dark garnet red
Smell: The wine has an intensive aroma comprised of dried cranberries and morello cherry highlighted with a floral note of lilac and hints of laurel. Notes of a restrained chocolate aroma are also present.
Taste: Very juicy and harmonious, with a delicate texture and silky tannins, the Lagrein develops a rare opulence and is rich and velvety on the palate.

Simple pairings

A good combination with beef olives with creamed potatoes, or braised haunch of venison with red cabbage; also with hard cheeses like mature Parmesan.

Technical data

Alcohol content: 13.0 % vol
Residual sugar: 1.7 g/l
Total acidity: 4.9 g/l



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In 2019 the growing season was extremely varied. It began with a dry and warm March followed by a changeable April and a rainy, very cool May. This long period of cool weather led to very slow development in the vines and slightly delayed flowering until early June. This was followed by a hot month of very summery weather in June, with an extreme heatwave with record temperatures approaching the 40° centigrade mark. These conditions promoted fast and luxuriant growth in the vines. In the following months of July and August, temperatures were more moderate. There were occasional thunderstorms, which provided welcome relief from the heat on the one hand but were also accompanied by heavy hail on the other, and that caused a lot of damage, especially in the Bozen-Gries area. The harvest began in the first week of September which, looking back over the last 10 years, was slightly late. Beautiful autumn weather enabled the grapes to achieve full maturity, which gives promise of a good 2019 vintage.

 **temperature**
12.6°C

 **harvest**
3 september
2019

 **rainfall**
998.6 mm

 **sunshine**
1,961 h

Aging

Cool storage at constant temperatures, high level of humidity and as little light as possible

Cellar temperature: 10 - 15 °C

Suggested glass

Bordeaux glass

Serving temperature: 14 - 16 °C

Climate

The high peaks of the main Alpine chain protect South Tyrol from the Atlantic winds and cold northerlies, while the region benefits from the Mediterranean climate from the south. That explains the pronounced differences between day- and night-time temperatures, which are the key to full maturity and elegant wines. To the south, a number of mountain massifs like the Adamello also have a protective function. As a result, annual precipitation is only about one-third of the average for the southern Alpine foothills, and the number of hours of sunshine is higher. The climatic conditions are not unlike those to be found in wine-growing areas like the Swiss Canton Valais.

When the sun rises behind the mountains east of Terlano on one of the year's 300 sunny days, it is already high in the sky as the wine-growing area has a westerly to southwesterly exposure. The lower atmospheric density permits more direct solar irradiation with less diffuse sunlight. That increases the difference between the slopes on the sunny and shady sides of the valley.

Microclimate in Terlano

Continental climate (Cfa Köppen-Geiger)

Annual sunshine hours: ø 2135

Maximum temperatures: 38,2 °C

Average temperatures: 12,9 °C

Minimum temperatures: -10,7°C

Annual precipitation: ø 558 mm

Average global radiation: 150,1 W/m²

Winds:

- North foehn: cool and dry down-slope wind

- Ora: valley wind system from the south, bringing in air from the Po Valley

Origin

Alto Adige is one of Italy's smallest wine-growing areas. Located as it is at the interface between the Alpine north and the Mediterranean south, it is also one of its most diverse. Countless generations have shaped Alto Adige as a land of wine, where vines grow on various types of soil and in a range of climate zones at between 200 and 1,000 meters above sea-level. It is the home of authentic wines with a character of their own, with a focus on white wines: About 60 percent of the sites are planted with white varieties and only 40 percent with red.