



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Lagrein Alto Adige DOC

100% Lagrein. A deep, intense ruby red that in some vintages, shows purple reflections. Its bouquet is intense and vast with aromas that go from ripe red berries to violet, all complemented by fresh grass and cocoa. Overall, it shows great personality with rich, velvety tannins, pleasing fullness and a long and captivating finale. The wine can be enjoyed young, although longer refinement in the bottle makes for a softer and rounder palate.

“Since its foundation in 1880, the winery has focused on the quality of the grapes and bringing out the best in them. Special attention has always been given to using the minimum and most selective chemical substances during cultivation and fertilization.”

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**Wine exported to:** Canada

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## Most recent awards



## Winemaking and Aging

Grape Varieties:	100% Lagrein
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Aging containers:	Tonneaux
Container size:	500 L
Container age:	Used
Bottling period:	March
Aging before bottling:	12 months
Aging in bottle:	7-8 months
Closure:	Natural cork and screw cap



## Vineyard

Organic:	No
Vineyard location:	Near Egna, Alto Adige
Soil composition:	Alluvial with high percentage of gravel
Vine training:	Guyot and Pergola
Altitude:	220-240 meters (720-790 feet) above sea level
Vine density:	4,000-8,000 plants per hectare

Yield:	60 hL per hectare
Exposure:	Southwestern
Years planted:	1997, 2012
Time of harvest:	September
Total yearly production (in bottles):	12,000-16,000



## Tasting Notes and Food Pairings

Tasting notes:	Lagrein has a deep and intense red, which in certain years, tends towards violet. Its nose is very intense and broad, including ripe red fruits, violets, notes of fresh grass and cocoa. An inviting palate with a bold personality, velvety tannins, enjoyable, full ripeness and a long and fascinating finale.
Serving temperature:	Best served at 16 -18 °C (57.2 - 60.8 °F).
Food pairings:	Pairs excellently with rich and flavorful dishes and grilled red meats.
Aging potential:	3 years
Alcohol:	13.50%
Winemaker:	Stefano Tiefenthaler / Angelika Gabrielli