



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



## Lagrein Alto Adige DOC

Seven generations of winemaking and a long family tradition resonates in the wines, even through the name. Founded in 1880 by Franz Haas, the winery has been passed down from father to eldest son (all of them named Franz Haas) for generations. The current owner Franziskus has also named his son Franz - that's how seriously the Haas family takes continuity and heritage. Franziskus' main goal as a winemaker is to express the character, typicity, and longevity of the unique Alto Adige area - the bilingual, Italian/German province of Bolzano in the northeastern region of Trentino-Alto Adige. Made from one of Alto Adige's native varieties, Lagrein. It grows best in sunny areas with average altitudes of about 220-240 meters (720-790 feet) and alluvial, gravelly soil. A late-ripening grape, it reaches full maturity in early fall, when the grapes are carefully selected, delicately destemmed and fermented in open vats, with light pumpovers to control the amount of tannins that go into the wine. It then ages ten to twelve months in tonneaux and then in bottle. Intense, ample wide-ranging aromas - from fruit to cocoa - lead into a bold, full-bodied and persistent palate.

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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:	10 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, spicy notes of fresh grass and cocoa. An inviting palate with a decisive personality, velvety tannins, enjoyable, full ripeness and 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:	Franziskus Haas