



Alto Adige DOC Lagrein Riserva

The autochthon variety of Lagrein thrives on the warm and sunny south-exposed vineyards of the Eberlehof winery. This makes the wine particularly full-bodied, provided with elegant tannins. Only mature and healthy grapes are carefully harvested and vinified. After a storage period of two years, the quality wine validly carries the label “Riserva”.



Grape variety:	Lagrein
Cultivating area:	south-exposed vineyards with gravelly moraine soil at S. Maddalena (Bolzano) at an altitude of about 300 m above sea level
Training system:	pergola
Vinification:	The grapes are picked at the beginning of October. They are vinified carefully and fermented in a slow and controlled manner. The new wine develops in small and big oak barrels and is bottled after two years.
Characteristics:	colour: dark ruby red with violet reflexes aroma: violets, dark berries and ripe cherries flavour: powerful and harmonious, elegant tannins
Ageing potential:	ca. 10 years
Serving temperature:	16 to 18 °C
Food pairing:	roasted or grilled red meat, venison and hard cheese