SCHRECKBICHL
COLTERENZIO
VINUM EXCELLENS

Lagrein Riserva GRIES 2022

Alto Adige Lagrein Riserva DOC



This Lagrein is made from grapes grown in the area „Gries", a suburb of Bolzano. Gries is the core area, one of the best and oldest areas of for cultivating Lagrein grapes. The grapes grow on deep and warm alluvial soils. Lagrein, one of Alto Adige's most ancient fine reds, has attained the status of a royal classic.

Tasting notes:
The colour is impressively deep, almost black, tinged with violet; open on the nose with concentrated aromas of violets, blackberries and black cherries, all well-integrated with savoury flavours, coffee and dark chocolate. A powerful and supple wine with assertive, youthful tannins and superb length.
Cellaring potential: 8-10 years.

Food Combination:
The wine's formidable structure makes it an excellent match for pan-seared rib eye steak, roast beef, game, balsamic roast pork, mature cheeses.
Serve cool: 16° C.

Grape Variety:
Lagrein from 15-year-old vertical espalier-trained vines.

Location:
The vines are planted in deep, alluvial soils – gravel, eroded granite and porphyry - in the heart of the classic Lagrein area of Gries on the outskirts of Bolzano. Ideal climate for Lagrein in the Bolzano valley basin with very warm days and cool nights.

Yielding:
49 hl/ha

Winemaking:
The fermentation with the skins lasts 15 days, when the skins are constantly pushed down gently into the embryonic wine and this is followed by a further skin maceration for several days, at the end of alcoholic fermentation. The wine it then transferred into large wooden casks where malolactic fermentation occurs. The wine is matured in barriques for a total of 16 months and after bottling, it refines in bottle for further 10 months before release.

Analytical Data:

Alcohol	13,5%	Vol
Total acidity	4,9	g/l
Residual sugar	0,6	g/l

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