



COLTERENZIO LAGREIN

100% Lagrein, a native grape of Adige. Very dark garnet color with violet reflexes. Aromas of violets, black woodland berry fruits and hints of dark chocolate. Mouth filling and spicy on the palate with ripe, velvety tannins and a long finish. Excellent with beef, lamb or venison dishes in sauces; perfect also with Alto Adige's traditional charcuterie and cheeses. Serve cool.

Soils are mainly deep, medium-heavy, clayey and sandy. Fermentation takes place with the skins in stainless-steel tanks at controlled temperature for 8 days, followed by malolactic fermentation and a few months refinement in a combination of concrete tanks and large wooden casks.

Alto Adige is at the point where northern and southern Europe meet. Viticulture in the area goes back at least to Roman times and the people are as likely to speak German as Italian. With both snow-covered mountains and fruitful valleys it is a mixture of Alpine and Mediterranean climates. Colterenzio is located in Cornaiano, one of the villages among the vineyards in an area of cool, rolling hills south of Bolzano. The growing area includes vineyards located between 250 and 550 meters above sea level and with a large variety of soil compositions, microclimates and ripening phases. The vineyards are protected by the Alps, have a significant difference in day-night temperatures during the ripening phase, 1800 hours of sun per year, and a consistent aeration from Lake Garda.

The Colterenzio winegrowers' co-operative was founded by 28 vintners in 1960. Over the years other passionate viticulturalists from diversified micro-zones in the area joined the collective, and today nearly 300 members cultivate approximately 300 hectares of vineyards. Today it's been recognized as one of the best wineries in Italy.

Absolute dedication to grape growing is the priority among all Colterenzio vintners. From first planting the vines to harvesting the grapes by hand, they believe that the work in the vineyard is determined by the rhythm of nature. The resulting wines unite crisp, Alpine fragrance with Mediterranean spice and warmth.

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Tasting Note:

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100% Lagrein. Aromas of violets, bilberry & blackberry with dark chocolate; spicy with ripe, velvety tannins; long finish.

Shelf Talker:



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