

E G G E R
R A M E R
— S U D
T I R O L



Dark, aromatic, earthy – the classic local hero from Bolzano-Gries

LAGREIN GRIES DOC
MEDITERRANEAN

DESCRIPTION

Ruby to deep garnet red, aromas of violet and blackberry on the nose, full and velvety on the palate, mild with slightly tart nuances. Earthy aftertaste and marked tannins.

GRAPE VARIETY

The native Alto Adige variety Lagrein

PRODUCTION AREA

Selected sites in Bolzano – Gries zone. 250m a.s.l., warm sandy alluvial soils.

VINIFICATION

Must fermentation at controlled temperature. Malolactic fermentation in stainless steel tanks. Aging for 4 months in a large tank.

GRAPE HARVEST

End of September

AGE OF VINES

6–15 years

WINE PAIRINGS

At its best with game, roasts, dark meats and hard cheese.

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