

E G G E R
R A M E R
— S U D
T I R O L



Ottanta. Created in 2018 to celebrate the 80th birthday of Toni Egger Ramer – and as a very special homage to the Lagrein he loved so much. Full-bodied, elegant, velvety – just as he always wanted it.

OTTANTA - RED WINE / VINO ROSSO

MEDITERRANEAN

DESCRIPTION

Dark violet, aromas of violet and wild berries on the nose, full and velvety on the palate with pronounced noble tannins. Fruit sweetness on the finish.

GRAPE VARIETY

The native Alto Adige variety Lagrein

PRODUCTION AREA

Select site in Bolzano, Gries zone. Kristan vineyard, 250 m a.s.l. Pergola training on warm sandy alluvial soils.

AGE OF VINES

80 years

GRAPE HARVEST

Middle to end of October. The hand-picked grapes are dried in a barn / storage room until the beginning of January.

VINIFICATION

Must fermentation at a controlled temperature and malolactic conversion. Aging for 6 months in clay amphora followed by 12 months maturation in new barriques.

WINE PAIRINGS

Ideal for the special moments in life.

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