

Terlano

Lagrein Alto Adige DOC

The Lagrein grape is native to this part of northeastern Italy. After gentle pressing, temperature-controlled fermentation takes place in stainless steel tanks. The wine is then transferred into large oak casks for malolactic fermentation and aging.



Grape varieties Lagrein

Altitude 250m ASL

Soil Light to medium free-draining gravel

Alcohol 13%

Tasting notes

The color of this wine is garnet-red with violet hues. It has a bouquet of berry aromas, with nuances of violets and a silky taste with gentle tannins. The finish is full-bodied and persistent.

Banville
Wine Merchants

www.banvillewine.com

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