

LAGREIN



VILLA VESCOVILE

LAGREIN

Trentino DOC

Grape varietals

Lagrein 100%, coming from vineyard located in the municipality of Mezzolombardo.

Production technique

The must obtained from the vinification of selected grapes, followed by fermentation at a controlled temperature for about 10 ten days. After malolactic fermentation and the various rackings, the wine ages in concrete tanks and for approximately 5/6 months in fine oak barrels.

Organoleptic characteristics

Color: intense ruby red with violet reflections. Bouquet: broad and intense with characteristic notes of raspberries and blueberries. Taste: harmonious, soft, with sweet and fine tannins.

Winemaker's recommendations

It is particularly suitable to accompany every dish, from simple cured meats and cheeses to more complex dishes. Serve at a temperature of 16°C. Alcohol content 12,5%

Rocca delle Macie