

GREIF

LAGREIN 2019



First vintage 2003

TERROIR

Site	Settequerce, Terlano and Bolzano
Altitude	270 to 270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing
Slope	0-10%
Pruning system	Guyot / Pergola
Vines/hectare	6000 pc/ ha / 5000 pc/ha
Yield/hectare	65 hl/ha
Harvest	beginning of october

VINIFICATION

Vinification :	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 6 months
Bottled:	35.000 bottles in April 2020

ANALYTICAL DATA

Alcohol	12,5 % vol
Residual sugar	1,5 g/l
Acidity	5,0 g

Tasting Notes:

Color: dense purple
Nose: intense aromas of black berries, amarena cherry and blackberry with spicy notes of pepper, licorice and dark chocolate
Palate: pronounced, dense tannins, lively freshness and juicy structure
Aging potential: 7 years
Serving temperature: 15-18°C
Pairing suggestions: braised or grilled game and beef, mature hard cheese



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