

# GREIF

## LAGREIN 2022

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
Yield/hectare	65 hl/ha
Harvest	Beginning of October

### Year 2022:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling.

### Vinification:

Vinification:	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 6 months
Bottled:	25.000 bottles in April 2023

### Analytical data:

Alcohol	13 % vol
Residual sugar	0,3 g/l
Acidity	5,31 g

### Tasting Notes:

Colour: dense purple

Nose: intense aromas of black berries, amarena cherry and blackberry with spicy notes of pepper, liquorice and dark chocolate

Palate: pronounced, dense tannins, lively freshness and juicy structure

Pairing suggestions: braised or grilled game and beef, mature hard cheese

Aging potential: 7 years

Serving temperature: 15-18°C



  
*Kornell*