



Cantine di Ora  
Kellerei Auer

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## Cantine di Ora

# Lagrein Alto Adige DOC

### Vinification

After the harvest and the destemming process, fermentation takes place in stainless steel tanks at a controlled temperature (22°–26° C), followed by malolactic fermentation. Aging in oak barrels for 6 months at least.

### Description

Intense ruby red color, with a pleasant violet and blackberry bouquet. In the mouth, it is full-bodied and harmonious with soft tannic aroma.

### Food Pairings

Excellent accompaniment to red and braised meat, bush meat, matured and spicy cheese.



Lagrein



Alto Adige



14-16 °C



Alcol: 13%  
Zuccheri: 4 g/l