Cantine di Ora
Kellerei Auer

IT EN

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