

Weingut Erbhof Pitsch am Bach

Wine letter Südtiroler Lagrein Doc 2020

Der Edle mit Stil

Growing area:

On the southwestern slopes between St. Justina and St. Magdalena on deep, dry sandy river gravel or moraine debris soils with a good humus content; altitude about 300 m above sea level, slope gradient from 20 - 70%.

Form of cultivation and cultivation:

Pergola and trellis in transverse terracing. We practice sustainable cultivation and follow the principles of organic farming as much as possible. Age of the vines 20 years.

Vinification and ageing:

The hand-picked Lagrein grapes are de-stemmed and, after a 10-day cool maceration (20 -26°C), finish the sugar reduction without the marc within about 10 days. Further refinement and aging also take place in steel tanks, where we deliberately use simple cellar techniques (aeration, sedimentation, use of heat and cold, filtration) in order to preserve unaltered the peculiarity of the variety, the site and the vintage. Bottling approximately 10 months after harvest followed by 4 months of bottle aging.

Wine:

Its deep garnet red prepares us for the scents of various forest fruits; blueberries, blackberries, as well as black currants. It is full-bodied on the palate and gives the connoisseur a powerful and persistent finish with its velvety tannins.

Harvest and analytical data:

90 dt/ha, residual sugar 0.3 g/l, alcohol 13.0%vol, total acidity 5.30 g/l. Closure with natural cork. Producer bottling.

Food pairing:

Goes well with strong meat dishes, especially with game or elegantly frames an evening in pleasant company. Serving temperature 18° C.

Allergen information:

Contains sulfites.