

Weingut Erbhof Pitsch am Bach

Wine letter Südtiroler Lagrein Riserva „Thetys“ Doc 2018

Growing area:

On the south-western slopes between St. Justina and St. Magdalena on deep, dry sandy river gravel or moraine debris soils with a good humus content.

Altitude approx. 300 m above sea level, slope gradient of 20 - 70%.

Form of cultivation and cultivation:

Trellis in cross-terracing.

We practice sustainable cultivation and follow the principles of organic farming as far as possible.

Age of the vines: 20 years.

Vinification and ageing:

The hand-picked Lagrein grapes are de-stemmed and, after a 12-day cool maceration (20 -26°C), finish the sugar reduction without the marc within about 10 days. Further refinement takes place initially in steel tanks and culminates during the six-month maturation period in small wooden barrels. Simple cellar techniques are deliberately used (aeration, sedimentation, use of heat and cold, filtration) in order to preserve the unadulterated characteristics of the variety, the site and the vintage.

Bottled 3 years after harvest.

Wine:

The dense red-purple colour indicates a high extract content, while light woody nuances nestle up against the forest fruit scents typical of the variety (blueberries, blackberries, blackcurrants). Its powerful structure and generous tannin content caress the palate and make the finish an experience.

Harvest quantity and analytical key data:

80 dt/ha, residual sugar 0.8 g/l, alcohol 14.0 %vol, total acidity 5.20 g/l.

Closure with natural cork. Producer bottling.

Food accompaniment:

Goes well with hearty meat dishes, especially game, or elegantly frames an evening in pleasant company. Serving temperature 20° C.

Allergen information:

Contains sulphites.