

Lagrein Gries Riserva Anton

Wine



Name	Lagrein Gries Riserva Anton
Denomination	Alto Adige DOC
Quality line	Riserva
Grape/Variety	100% Lagrein
Provenance	Gries/Bolzano Alto Adige
Cultivation	traditional South Tyrolean pergola; vines over 50 years old.
Grape harvest	By hand
Vinification	Fermentation in stainless steel and ageing in barrique

Wine description and information

A great Lagrein needs time. For our **Lagrein RISERVA**, the grapes are carefully harvested by hand and fermented in stainless steel. The wine is then aged in wood and matures for at least 12 months in French and American oak barriques. Time gives this wine its depth, structure and complexity. In the glass, it shows an intense garnet-red colour with violet reflections. On the nose, it is complex and expressive, with aromas of dark fruit accompanied by spicy notes of chocolate and leather. On the palate, it is dense and multi-layered, with a powerful structure, mature tannins and a long, persistent finish. **A distinctive Lagrein Riserva combining depth, power and elegance.**

Pairings

Our **Lagrein RISERVA** pairs particularly well with rich, full-flavoured dishes. It is an excellent companion to red meat, game and braised meat dishes, as well as mature cheeses. **Ideal serving temperature: 18–20 °C.**