

Lagrein VOM BODEN

velvety | harmonious | full-bodied

Lagrein vom Boden is full of secrets. We regard it as an ambassador for our terroir, which clearly manifests in its personality. An eloquent wine that ideally reflects the grape variety and at the same time shows its unmistakable character. It owes its harmoniously balanced complexity to the seven to eight months it spends in large wooden barrels.



Variety: Lagrein

Cultivation area: Piani di Bolzano, South Tyrol;

Altitude: 270 m

Age of vines: 20 - 70 years

Soil: alluvial sandy soils on a porphyry subsoil

Cultivation system: Pergola

First vintage: 1972

VINIFICATION

Hand harvest; fermentation and maturation for eight months in large wooden barrels

WINE

Colour: deep ruby red

Nose: On the Nose, Lagrein vom Boden is sharply fruity and spicy at the same time, in keeping with the saying that opposites attract! Lagrein vom Boden has a tantalizing and intense aroma of dark berries, with a hint of forest floor and eucalyptus

Palate: On the palate, the interplay of fruit and spice continues. The velvety tannins lead on to a delightfully fruity finish with aromas of cocoa bean and cassis.

FOOD PAIRING

We enjoy Lagrein vom Boden with game dishes, grilled or roasted meat and ripe cheeses.

AWARDS

2024

- 94 points Luca Maroni
- The WineHunter Red
- 92 points Falstaff

2023

- 3 Grapes Gault&Millau
- 92 points Luca Maroni
- 92 points Falstaff

2022

- 95 points Luca Maroni
- 92 points Falstaff
- 3 Grapes Gault&Millau
- The WineHunter Red

2021

- 96 points Luca Maroni
- 92 points Falstaff