



## LAGREIN KRETZER

SÜDTIROL ALTO ADIGE DOC

### DESCRIPTION

After a short mash rest time, a light ruby-red must is produced from the dark Lagrein grapes, which is then fermented like a white wine to deliver its fruitiness and freshness.

### FERMENTATION

after a short maceration on skins, slow fermentation at controlled temperature in stainless steel followed by maturation on fine yeast for 5 months, no malolactic fermentation

### RECOMMENDED PAIRINGS

Aperitif (fantastic summer wine), powerful starters, smoked fish, white meat

### VINE TRAINING SYSTEM

Pergola and Guyot

### SERVING TEMPERATURE

6°C