



MASO WARTH

LAGREIN

appellation: DOC Trentino Lagrein.

grape variety and vineyards: Lagrein, sourced on the hills of the Maso Warth estate at an altitude of 350 - 400 metres and around the town of Lavis.

average vineyard age: 15 - 20 years.

soil: Limestone/ sandy silt.

winemaking: Hand-harvested with careful selection of the best bunches in the vineyard, light crushing, fermentation on the skins in stainless steel tanks with pumping over and délestage for about ten days. Malolactic fermentation and ageing in oak barriques for eight months. Bottle-ageing for five months.

tasting notes: Intense ruby red colour with purplish highlights. Fruity bouquet with notes of plum, blackberries and wild berries and hints of chocolate given by the months of ageing in barriques. The mouth is particularly full-bodied with mature tannins and a long-lasting finish.

average production: 10.000 bottles/year.

