

MOSER

WARTH

LAGREIN
2025

Maso Warth with its pure dolomitic soils, a strong Ora del Garda breeze and an altitude of 350 metres is an ideal site to produce our Lagrein: a young fresh and fruity wine. The wine is aged in barriques and stainless steel and then bottled where it will continue ageing for a few more months.



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.

production:

11,000 bottles.