

# Laiten



Lagrein  
Trentino DOC



## A unique territory for an elegant wine

The Laiten selection grows on steep hills in lean and pebbly soil, rich in limestone. This rare textured soil gives to this Lagrein its fresh aroma of blackberries and raspberries, combined with a velvety tannin that gives harmony and balance.

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Lagrein 2023  
Trentino DOC

**VARIETAL:**  
Lagrein 100%

**APPELLATION:**  
Trentino DOC

**ALCOHOL:**  
13,5% by vol.

**VINTAGE:**  
2023

**PLANTING DENSITY:**  
1620 vines/acre  
(4,000 vines/hectare)

**VINEYARD AGE:**  
25 years

**YIELD/VINE:**  
4,4 lb/vine  
(2 kg/vine)

**SERVING TEMPERATURE:**  
65-68° F (18 - 20°C)

**PRODUCTION:**  
900 Bottles



## VINEYARD

Vineyard on steep hills surrounding Adige Valley.

## SOIL

Calcareous matrix, loamy texture, permeable, good endowment of organic substance.

## TRAINING SYSTEM

Double Pergola Trentina.



## HARVEST

Manual, last ten days of September.

## WINEMAKING

Maceration of the crushed grapes for 15 days at a controlled temperature of 77°F (25°C) in stainless steel tanks with repeated daily punching down and delestage. Racking and decanting into small French oak barrels to emphasize the complexity and elegance.

## AGING

7 months in French oak barrels (*sur lies*).



## TASTING NOTES

Deep ruby red colour; great harmony on the nose with fragrant feeling of berries and spices on a warm and enveloping background reminiscent of chocolate. Rich, complex taste and long taste-olfactory persistence; sweet and silky tannins.



## PAIRINGS

Perfect wine to pair with meat dishes stews, game meat such as duck or guinea fowl and the typical "carne salada" of Trentino. Also excellent with cheeses or tasty first courses.