

# LAGREIN PIETRAMONTIS

*"Wine with a strong character"*



Piana Rotaliana, Trentino  
Italy



Floodplain terroir, with great surface  
fertility and excellent underlying  
drainage



Lagrein 100%



Trentino Doc



Simple Trentino Pergola



Best temperature 18-20° C



Structured, full wine. It goes  
well with cold cuts,  
traditional Trentino first  
courses, roasts, delicate  
game and aged cheeses.



**Vinification:** the grapes are harvested manually and selectively and vinified in red. The fermentation takes place with maceration on the skins for 8-10 days, at a controlled temperature of 26/28 ° C. The wine then ages in steel and a small part in barrique for over 1 year. Following further refinement in the bottle for a few months.

**Characteristics:** very intense ruby red color with violet reflections. The nose is intense, with hints of berries, violet and dark chocolate. There is also a slight spicy note. The taste is dry, with the right tannins and sapidity. Soft and velvety, with very persistent taste sensations.