



## LAGREIN RISERVA 'GRIES'

Trentino-Alto Adige, Italy

Cantina Terlano



[www.cantina-terlano.com](http://www.cantina-terlano.com)

### Method & Production

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging for 12 months partly in big wooden barrels (50%) and partly in barriques using one third new barrels (50%); blending three months before bottling.

### Tasting Notes

Deep ruby to garnet red colour with a delicate shimmer of violet. The aroma reveals earthy, mineral notes masterfully underpinned with fruit components, with morello cherry and plum jam dominating. These peaty, spicy and yet velvety fruit notes also intrigue the palate, where this Lagrein Riserva presents itself with multilayered opulence and great complexity.

### Food Matching

Combines well with roast chamois with root vegetables and with veal cheeks braised in Lagrein and served with root vegetables.

| Code            | Label name              | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |                         |               |         |         |              |           |         |            |       |         |
| TE1023          | Lagrein Riserva 'Gries' | Lagrein       | 2023    | 14%     | Cork         | 6x0.75lt  | No      | No         | Yes   | No      |