



LAGREIN RISERVA 'PORPHYR'

Trentino-Alto Adige, Italy
Cantina Terlano



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 in barriques for 18 months using one third new barrels; blending three months before bottling.

Tasting Notes

Deep impenetrable ruby colour with violet reflections. This Lagrein selection is a multifaceted wine. It reveals aromas reminiscent of morello cherry and bilberry, with notes of licorice, coffee beans, vanilla, clove and black tea, which makes it spicy and fruity at the same time. The wine is harmonious on the palate with very compact and concentrated, multilayered flavors combining juicy fruit with spicy, peppery elements and a slightly sweet note of dark chocolate rounded off with silky tannins.

Food Matching

Perfect with pink roasted saddle of venison in a walnut crust with root vegetables and red cabbage, rib of beef braised in Lagrein with mixed polenta and baby vegetables, or braised calf's cheek with Lagrein sauce on celeriac foam.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|---------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| TE1720 | Lagrein Riserva 'Porphyr' | Lagrein | 2020 | 14.0% | Cork | 6x0.75lt | No | No | Yes | No |