



OXS

Südtiroler Lagrein DOC 2022

An elegant red wine with an identity of its own combining the best in terroir with our wine-growing tradition. A typical wine from Alto Adige. As rooted and powerful as a steer.

TASTING NOTES

Color: dark ruby red

Aroma: velvety fruit notes of blackberry and wild berries

Taste: rustic elegance; medium - bodied on the palate with velvety tannins.

FOOD PAIRINGS

Perfect with game and dark meat dishes such as roasts.
Ideal for serving by the glass.

VINIFICATION

12 days must fermentation in stainless steel tanks. Malolactic fermentation followed by aging in large oak barrels for several months.

AT A GLANCE

Grape variety, age of vines: Lagrein, 15 to 30 years.

Site: Prutznai and Galgenwiese 240 to 300 m a.s.l.

Soil: loamy gravel

Vine training: cordon and pergola training systems,
near-natural integrated production.

SERVING TEMPERATURE 16 - 18 °C

OPTIMUM MATURITY 4 years

ALCOHOL 13 % vol

TOTAL ACIDITY 4,9 g/l

RESIDUAL SUGAR 0,3 g/l

| WASTE SEPARATION | | |
|------------------|-----------|---------|
| Bottle | Capsule | Stopper |
| GL71 | ALU4 | FOF51 |
| Glass | Aluminium | Cork |

TOGETHER AGAINST POLLUTION
Observe the regulations in
your town