



VINITY
WINE COMPANY

Cantina Valle Isarco – Eisacktal Lagrein

Appellation: Alto Adige Valle Isarco DOC

Type: Red, dry

Varietal: Lagrein

Tasting Notes

Color: Dark garnet red.

Bouquet: Scents of violet, wild berries, chocolate and spices.

Taste: Robust, expressive, harmonious red wine.

Residual Sugar: 2,2 g/L.

Total Acidity: 5 g/L.

Alcohol: 13.50%

Serving Temperature: 18 - 20° C (64-68° F)..

Pairing

Richly seasoned dishes, game, strong cheeses

Vineyard Notes

Production Area: Gries near Bolzano.

Elevation: 250-380 meters (820-1,250 feet) a.s.l. at slope of 30%.

Exposure: South.

Soil: Gravelly, fertile alluvial soils with porphyritic sediment.

Training System: Guyot.

Yield: 60 hl/ha.

Winemaking Notes

Harvest: Beginning of October, hand-picked.

Vinification: Traditional maceration on the skins in controlled temperature conditions in stainless steel, followed by malolactic fermentation and aging on fine lees in large wooden barrels.



***Cantina Valle Isarco (or Eisacktal)** is one of the newest wine-making cooperatives in South Tyrol; yet its white wines have already become famous around the world. Because the Valle Isarco enjoys the ideal climate for growing white grapes, the Cantina specializes in the production of white wine. The cooperative has agronomists and oenologists who work with members to grow healthy vines. Using controlled and limited production which ensures fruit of highest quality is obtained with minimal intervention. The modern facility at Chiusa produces one million wine bottles every year, of which 80% are DOC (quality wines from specific vine-growing areas). The elegance and character of the wines reflect the philosophy of the Cantina and of its 130 members.*