

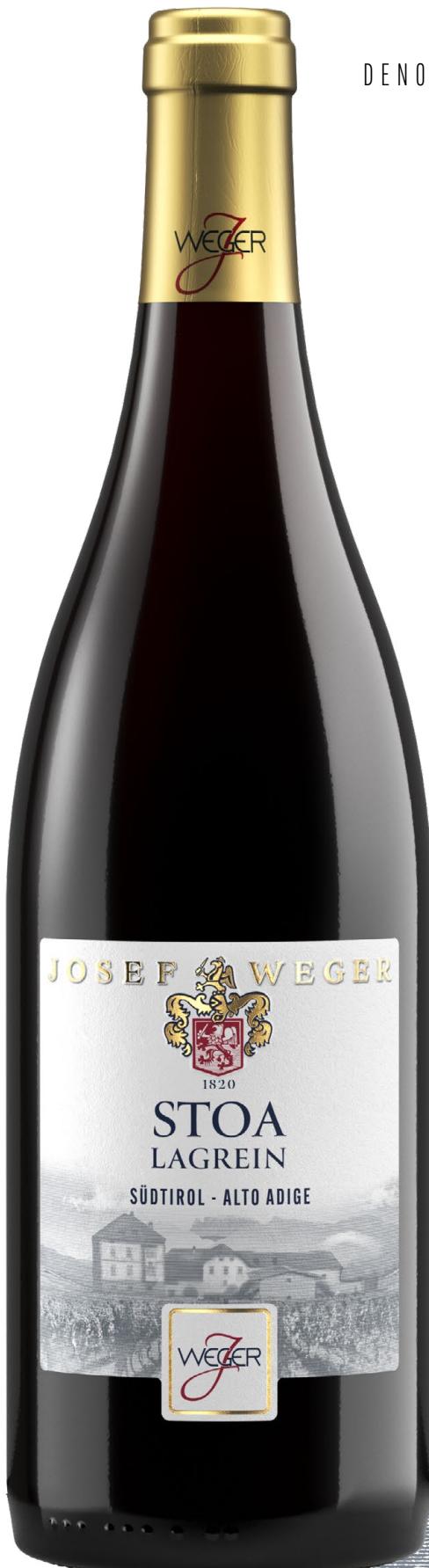
JOSEF WEGER



SÜDTIROL - ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## STOA LAGREIN



### GRAPE VARIETY:

Lagrein (native grape variety of Alto Adige)

### VIENYARD LOCATION:

Comes from a particular area of Bolzano and the Bassa Atesina, vocationed par excellence for climatic conditions and soil of morainic, fluvial origin from the last glaciation, ideal for the ripening of these grapes

### VINE-GROWING:

Guyot (espalier)-pergola

**YIELD:** 65hl/hectare

### WINEMAKING:

Fermentation in temperature-controlled steel fermenters that allow gentle movement of the skins. A large part of the wine matures for ca.12 months in large oak barrels (10hl-20hl) and a part in 225ltr. French oak barriques. This is followed by blending in steel tanks until bottling.

**HARVEST:** Mid-October

### TASTING PROFIL:

#### COLOR:

Garnet red

#### AROMA:

Berries with light hints of violets, vanilla and black cherry

#### TASTE:

Full-bodied, dry with full flavor and elegant finish

#### SERVING RECOMMANDATIONS:

Red meats, game and aged cheeses

**SERVING TEMPERATURE:** 18°C



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