



RAHM

Classification: Vigneti delle Dolomiti IGP

Grape Variety: 100% Lagrein

Provenance: Gries (Bolzano)

Soil: Sandy Clay Porphyry Alluvial with rocky sediments.

Training System: Pergolas and Guyot-pruned on Espalier.

Altitude: 260 meters a.s.l.

Age of Vineyard: 80 years old

Harvesting: Only grapes from selected vines are harvested, pressed and fermented for the making of Larez.

Vinification and Maturing: The spontaneous fermentation in the large wood barrel happens in gentle and natural manner. Malolactic fermentation happens in the tonneau. Barrel storage for about 2 years.

Characteristics: Scents of cocoa, bitter chocolate and crushed elderberries govern the bouquet, while in the mouth, flavors of black berries, dark cherries and licorice dominate the taste, enveloped in firm and juicy tannins. Taste lingers on the palate with a nice long finish. Delicious with dark meat and aged cheese, its elegant structure promises a sophisticated gourmet experience.