



Label designed by Marco Arman

Lagrein

Lagrein is a grape whose origins can be traced in the Middle Ages. It has been introduced in Trentino Region from the neighboring province of Bolzano, where already in the seventeenth century, the Benedictine Fathers cultivated it, producing a really valuable wine.

VINES: Lagrein in purity.

VINEYARDS: Còr (Cembra)

CULTIVATION: Pergola Trentina between 450 and 500_mt.a.s.l.

SOIL: Clayey

YIELD: 75 q.li/ha (disciplinary DOC 140 q.li/ha)

FERMENTATION AND AGING: Steel at a controlled temperature, in barrique for 12 months than in bottle.

COLOUR:Light ruby red.

FRAGRANCE: Pleasant with hints of ripe red fruit.

TASTE: Dry, cool.

SERVING SUGGESTIONS: Suitable to accompany traditional dishes of Trentino Region . Excellent with red meat dishes with game and mature cheese.

SERVING TEMPERATURE: 18 °C

“Give the Stropa” means bind the grape shoot to its support with a flexible willow branch. This act contains an ancient knowledge handed down from generations far away. It involves manual contact and skill that in the repetition adapts individually to the branch, the support, the wire.

The movement is new every time and is expressed in original and unique gestures, as often happens to the farmer.

It’s care, attention and respect, as the art of loving demands.

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with an suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.