Bottega Vinai Lagrein, Trentino DOC 2022

ICV1542022

Cavit

— Trentino, Italy

The Lagrein grape is indigenous to Trentino and thought to be related to Syrah. It makes great food wine, combining vibrant bitter cherry and plum fruit with darker, spicier notes.

Production

Produced from fruit grown in the Valle del Sarca, on loose stony-limestone soils which benefit from the warm wind coming from Lake Garda. Lagrein prefers warm, sheltered areas and produces wine of noteworthy concentration and complexity. Traditionally vinified at 28-29 degrees C with long maceration on the skins in small stainless steel tanks. It is then moved to barriques for 12-14 months and subsequently matured in large oak casks for a further 6 months.

Tasting note

A warm spicy nose with lightly smoky aromas, which mingle with plum, red berries and a hint of chocolate. The palate is finely structured with supple tannins and bright balancing acidity. Ripe plum and blackberry fruit lead to long, savoury finish with a typically Italian bitter cherry twist.

Food Match

Delicious served with grilled red meat, stews or pasta with a concentrated meat or tomato sauce.

2019 Vintage

Decanter World Wine Awards Silver 2022

2020 Vintage

IWC Silver 2023

IWSC Bronze

2023 Decanter World Wine Awards Bronze 2023

2021 Vintage

IWSC Bronze

2024 Decanter World Wine Awards Bronze 2024

IWC Trophy

2024 IWC Gold 2024

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Trentino DOC

Winemaker:
Anselmo Martini

Grape Varieties:
Lagrein 100%

Suitable for:
No

Bottle Barcode:
NONE