



K O R N E L L
FLORIAN BRIGL



GREIF

Lagrein 2018

First vintage 2003

TERROIR:

Bolzano Paese

Altitude	270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing
Slope	0 %
Pruning system	Pergola
Vines/hectare	3300
Yield/hectare	70 hl
Harvest	End of September

VINIFICATION:

Fermentation: Fermentation in stainless steel tanks for 15-18 days, aging in large wooden barrel of 5000 lt; followed by 2 months of bottle aging

Bottled: 25.000 bottles in april 2018

ANALYTICAL DATA

Alcool	12,5 % vol.
Zuccheri residui	1,5 g/l
Acidit�	5,0 g/l

TASTING NOTES

Color: Dark ruby red with violet reflexes.

Bouquet: Invitingly intensive, fruity accents with an aroma of ripe blackberries, spicy with the aroma of bitter chocolate.

Flavor: Fresh and full-bodied with strong tannins, fruity and convivial, salty and juicy with a pleasant acidity and long finish.

Best enjoyed: With hearty meals of red meat and game, grilled meals and ripe cheese.

Serving temperature 16° C