

# { sasèra® }

## Lagrein Trentino Doc

### 2017 vintage

Select Lagrein grapes  
(Lagrein Trentino Doc)

A gravelly soil rich in rocks, called “sasèra”, is at the heart of this wine.

### IN THE VINEYARD: CHARACTERISTICS

**Seasonal performance:** Northern Italy's 2017 was characterised by unfavorable weather events. The spring frosts that took place between the 19th and the 22nd of April, the summer drought and the hailstorms—that almost lasted until the harvest—heavily undermined the quality and the quantity of the production. Luckily these events did not affect the Alto Garda Trentino, at least not in the same measure. Lake Garda protected the vineyards by limiting the frost, the rain fell when necessary—without excesses nor deficiencies—and the hail did not cause damage. The vintage as whole was good, but was moved up because the vegetative growth started in advance. Summertime was very warm and had a positive development during the harvest, which made the grapes healthy and ripe. Harvesting took place on the 11th of September, with careful manual selection of the grapes.

**Grape variety used:** Monovarietal Lagrein.

**Production area:** Pasina, next to Varone. An area with good exposure,

warm, which enjoys plenty of hours of sunshine and where, therefore, the grapes ripen very early.

**Soil type:** Mostly pebbly, medium texture verging on calcareous soil, which ensures good drainage and prevents stagnant water. This very stony soil is extremely difficult to work and gives the wine its aforementioned dialectal name of Sasèra.

**Training system:** guyot-trained.

**Production:** 90 quintals of grapes per hectare.

### VINIFICATION AND AGING

After two days of cold maceration, alcohol fermentation occurred in special steel fermenters at a temperature around 25 °C with maceration on the skins for the entire period of 8 days. After alcohol fermentation and an initial decanting, the wine was put into wood barrels and into stainless steel tanks for ageing. In December 2018, after one year of ageing, the wine was blended and, on 19 January 4,921 bottles were filled. Bottling was followed by a period of ageing in glass before the wine was put on sale.



750 ml  
12,70 % vol

## ORGANOLEPTIC CHARACTERISTICS

The wine has a vivid ruby red colour with purplish highlights that reveal its youth and freshness. The aroma offers a fascinating interweaving of nuances, beginning with spicier scents like juniper, pepper, sweet cocoa and vanilla, then unveiling fairly intense notes of ripe red fruit reminiscent of cherry, sour cherry, raspberry and plum. The resulting bouquet is rather complex and very elegant. Confident yet very plush as it enters the mouth, the wine has a good silky tannin structure and an appealing fresh streak that gives it good length. The lovely fruity notes emerge once again in the finish and linger in the mouth.

## ANALYTICAL DATA

**Alcohol content:** 12,70 %Vol.

**Sugars:** 0,9 g/l.

**Total dry extract:** 30,5 g/l.

**Total acidity:** 5,73 g/l.

**pH:** 3,59.

**Contains sulphites.**

## SERVING SUGGESTIONS

A good accompaniment to first courses with meat sauces and roast or braised veal, as well as local charcuterie and hard cheeses.

## SERVING TEMPERATURE

The wine should ideally be enjoyed within 5 years of bottling. It fully reveals itself when served one hour after opening at a temperature of 18 °C, in wide glasses after being given a chance to breathe.

## STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.

Store bottles horizontally.

## AGING POTENTIAL

5 years.

### Sasèra

Size (litres)	Type	Bottles per case	Case dim. (L x H x W)
0,75	Bordeaux	6	cm 32,5 x 17 x 24,5

Bottle weight	Case weight	Pallettization		
		No. cases	weight	height
kg 1,355	kg 8,65	88	kg 780	cm 145



0,75 l