



# **LAGREIN RUBINO TRENTINO DOC FRATTE ALTE**

*Marco Donati*

## **PRODUCTION AREA**

*From grapes of the Maso Donati in Mezzocorona-Campo Rotaliano vineyards*

## **GRAPES**

*100% LAGREIN*

## **WINEMAKING TECHNIQUE**

*Traditional maceration of the skins, temperature-controlled fermentation with pressings in stainless steel tanks, developed in oak barrels and stored in bottles*

## **TASTING NOTES**

*COLOUR: bright ruby red*

*NOSE: intense and characteristic, a delicate bouquet, slight hints of vanilla and violet*

*TASTE: fresh and elegant, pleasantly austere and robust*

*ALCOHOL: 13 % VOL*

## **SERVING TEMPERATURE**

*Serve at 18° C*

## **FOOD PAIRINGS**

*Roasts, white meat stews, local cuisine dishes, grilled pork chops*

## **CONSERVATION AND AGING**

*Pleasantly drunk in the year, can age for two, three years*