



NICOLUSSI-LECK
WEINGUT · TENUTA

1912Sepp Lagrein

Vintage: 2017

Grapes: Lagrein

Classification: Südtirol DOC

Provenance

Our 1912Sepp Lagrein is grown below the ruins of Leuchtenburg Castle, at an altitude of 350 metres on a warm, alluvial soil and prophyry bedrock – a unique location that, combined with the depth of the soil, allows us to produce a complex Lagrein with good shelf life.

Vinification and refinement

The grapes are hand-harvested and stored in the cellar in small containers. After de-stemming and fermentation in stainless steel tanks, they are then matured in French oak barriques (50% new wood, 50% old wood) for a period of 6 months.

Description

Our Lagrein is characterised by intense, fruity aromas of wild berries and spices. Its elegant and soft tannins, fine acidity and lingering finish make for an outstanding experience.

ABV: 13.6%

Acidity: 5.1 g/L

Residual sugar: 1.5 g/L

Named after my grandfather Josef Nicolussi-Leck (nicknamed “Sepp”), who was born in 1912.