



NICOLUSSI-LECK

WEINGUT · TENUTA

## Lagrein “Sepp”

Vintage: 2022

Grapes: Lagrein (local grape)

Classification: Südtirol DOC

Planted: 2005

## Provenance

Our Lagrein Sepp 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, the Lagrein are then matured in French oak Barriques (20% new wood, 80% old wood used for the 3rd or 4th time) for a period of 12 months. Then our Lagrein matures for another 9 months in large wooden barrels and another 6 months in the bottle.

## 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: 14,2%

Acidity: 5.5 g/L

Residual sugar: 0,4 g/L

Named after my grandfather Josef Nicolussi-Leck (nicknamed “Sepp”)