

## LACUS 2018

**Producer:** Walter Schullian

**Grape variety:** 70% Cabernet Franc – 30% Merlot

Lacus: Latin for lake

Origin: single vineyard near Lake Kaltern (Lago di Caldaro)

South Tyrol.

Alcohol: 14,50% by volume

Acidity: 5,60g/liter

Yield: 55hl/ha

**Vinification:** fermentation and extended maceration in French oak barrels (500 lt), matured in barriques, no filtration, no clarification.

Production: 2000 of 750ml bottles, 200 of 1500ml bottles

**Description:** deep, intense cherry-red colour, pronounced, complex aroma with concentrated fruity notes. Quite powerful and rich on the palate, well balanced tannins.

**Food recommendation:** veal, lamp, duck, venison cheeses, roasted and grilled meat, venison, cheese.

