

LACUS 2018 SELECTION

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: 14,48% by volume

Acidity: 5,65g/liter

Yield: 55hl/ha

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

Production: 150 bottles of 1.500ml

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: Roasted and grilled meat,
lamb, venison, cheese.

