

LACUS 2020

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: 14,30% by volume

Acidity: 5,54g/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, lamb, duck, venison
cheeses, roasted and grilled meat, venison, cheese.

