LACUS 2022

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: 14,31% by volume

Acidity: 5,41g/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.

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