

LACUS 2023

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: 14,20 % by volume

Acidity: 5,54 g/liter

Yield: 55 hl/ha

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

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

