
IGNAZ NIEDRIST LAGREIN GRIES 'BERGER GEI'



Region: Alto Adige, Italy

Appellation: Alto Adige Lagrein Gries DOC

Grapes: Lagrein

Farming: Sustainable

Age of vines: Planted in 1967

Altitude & Soil Type: 250 M, Alluvial/Sandy-gravel

Typical Harvest Time: Early October

Maceration & Fermentation: 14 -18 days maceration, controlled low temperature fermentation in open-top oak fermentors using native yeasts

Aging: Aged in barrique and 20 hL oak vats for 12-14 months

Finishing: Light filtration, no fining, cold stabilized

Production: 6,500 bottles annually

Notes from Oliver:

Ignaz Niedrist is one of the most respected small producers in the Alto Adige. The wines are very expressive, brilliantly made examples of their type. His jewel of a cellar, which has been in the family for over 170 years, is just off the 'Wine Road' that runs through the important villages south of Bolzano, and his vineyards are mostly clustered around the cellar.

From the sub-zone of Gries, famous for Lagrein, this vineyard is owned by Ignaz's in-laws (hence the different label). Farmed and vinified by Ignaz, of course. Shows exciting deep opaque black-purple color with violet rim; aromas of blackberries and Assam tea-leaves; big, long, chewy finish. Drink now with braised meats or hold for 3-5 years.