

LACUS 2021

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: 5,20g/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.

