

corvée

Passeroce

Lagrein



MUNICIPALITY
Cembra Lisignago

ALTITUDE
490 m slm

LATITUDE
46° 09' 45" N

LONGITUDE
11° 13' 15" E

Passocroce

Lagrein

CORVÉE | TRENINO D.O.C.

PASSOCROCE | VINEYARD

The Passocroce vineyard is a favoured site for the cultivation of Lagrein in the Cembra estates: Set on the eastern slope of the historic Doss Caslir site (Cembra 638 m asl), it enjoys a favourable south-eastern exposure.

The loamy-sandy soil, with a good supply of clay, originating from lateral morainic deposits following the disintegration of local porphyries, favours a natural early ripening of the grapes.

PASSOCROCE | WINE

Lagrein Passocroce is a structured, elegant wine with a ruby red colour and aromas of berries (currants, blackberries and blueberries) accompanied by hints of star anise, cocoa and tobacco.

Time in the bottle favours aromas reminiscent of violets, sometimes lilac and sage.

PASSOCROCE | VINIFICATION

Manual harvesting in the third ten days of September, destemming, fermentation at controlled temperature in stainless steel tanks, lees aging for about 18 months in 225-litre French oak barriques, bottle-ageing for about 6 months before selling.

Passocroce, the mountain soul in red

VINEYARD NAME

Passocroce

EXPOSURE

South, South-East

SURFACE AREA

0.2944 hectares

YEAR OF PLANTING

2000

VARIETY

Lagrein

ROOTSTOCK

Kober 5 BB and SO4

CLONES

SMA 63, SMA 65, LB 509

PLANTING DISTANCES

2.50 x 0.70 m

TRAINING SYSTEM

Simple unilateral Guyot and pergola

PLANTING DENSITY

5,550 vines/hectare

PRODUCER

Moreno and Alberto Nardin