Weinberghof Bellutti

Italy - Trentino-Alto Adige - Termeno (BZ)



WEINBERGHOF
BELLUTTI

Ownership/Founders Christian Bellutti
Start of Activity 2007
Vitiviniculture Traditional
Hectares 3
Bottles produced 23.000

LAGREIN ALTO ADIGE RISERVA

Lagrein

Production area: South Tyrol Tramin on the wine road Unterstoan area
Terrain: argilloso e sabbioso calcareo
Harvest: manual
Vinification: destemming, crushing, fermentation in stainless steel temperature controlled, 21 days on the skin
Refinement: 18 months barrique
Color: rosso intenso molto scuro
Fragrance: Intense fruit of black cherry, ripe cherries and berries
Flavor: Intense, with elegance and persistence
Alcoholic Grade: 13.5% vol



Weinberghof winery is in Termeno, on the Wine road, and it is here that Christian Bellutti, born in 1980, vinifies the grapes grown at his small Alpine farm. He has a very precise style, with clean, elegant and fresh wines that reflect the character of the individual varieties in the terroirs, the year, and where the Gewürztraminer, which is in its native area here, reaches its peak. He works in a skilled and dedicated manner, and he blends modern technology and attention of the details to obtain extraordinary results. He is a member of the Alto Adige small winemakers' association, and both in the vineyard and in the winery, Christian strives for quality without any compromises. The whites and the Kalteersee are vinified in stainless steel tanks, while the Lagrein remains for a short while in second passage barriques used for the Lagrein Riserva produced only in some years and only in small quantities. In the landscape of the South Tyrolean Unterland, which is dominated by large cooperatives, Christian is the best representative of the wines from this vine-growing area, which is among the most dedicated in Northern Italy.