



KETTMEIR

Kettmeir S.p.A.  
39052 Caldaro (BZ)  
Tel. +39 0471 963 135  
Fax +39 0471 963 393  
www.kettmeir.com  
info@kettmeir.com

## Lagrein Rosè Alto Adige D.O.C.

GRAPES:	Lagrein
PRODUCTION ZONE:	The valley floor and hillsides in the Bassa Atesina area
EXPOSURE AND ALTITUDE:	South/south-west; between 200 and 300 m above sea level.
TYPE OF SOIL:	Loose sandy made ground; fertile and well drained
TRAINING SYSTEM:	Pergola and espalier
PLANT DENSITY:	3500 vines per hectare for the pergola, 6000 for the espalier
HARVEST PERIOD:	Between the end of September and the beginning of October
ALCOHOL LEVEL:	12.5 % vol.
SERVING TEMPERATURE:	10°-12°C
RECOMMENDED GLASS:	medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2-3 years

### TECHNICAL PROFILE

Rosé wine vinification, with soft pressing of the grapes and controlled-temperature fermentation at 18°-20°C.

### ORGANOLEPTIC PROFILE

Rosé in color with faint purplish highlights, it has an appealing and delicate fragrance, with light hints of wild strawberries and sour cherries; on the palate, it is well-balanced and long, full-flavored and pleasantly tangy.

### SERVING SUGGESTIONS

Excellent with pasta dishes, lighter main courses and Tyrolean snacks with smoked cold cuts and cheeses.

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