

Lagrein Rosé

Alto Adige DOC



KETTMEIR

Variety:	Lagrein
Production zone:	The valley floor and hillsides in the Bassa Atesina area
Altitude:	200 - 300 m (650 - 985 ft.) above sea level
Type of soil:	Loose sandy made ground; fertile and well drained
Training system:	Pergola and espalier
Planting density:	3,500 vines per hectare for the pergola (1,415 per acre) 6,000 for the espalier (2,425 per acre)
Harvest time:	Between the end of September and the beginning of October
Alcohol volume:	12,50 % vol.
Serving temp. :	10 -12 °C (50 - 53 °F)
Recommended glass:	Medium-sized, tulip-shaped glass, narrowing at the rim
Ageing potential:	2/3 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)



Technical information

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

Tasting notes

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.

Food matching

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