

lagrein rosé alto adige DOC

andriano
trentino-alto adige

The Lagrein grapes selected for the rosé are pressed and the must is fermented at a low temperature in stainless steel tanks. There is no skin contact. The wine is left for 6 months on the fine lees creating a unique, intense yet transparent fuschia-red Lagrein color with an aromatic character much like a white wine. This style of Lagrein was historically the way people of this region liked their Lagrein wine instead of the more concentrated wine we produce today.

grape varieties:

Lagrein

exposure:

Northeast/Southeast

altitude:

260–380m A.S.L

soil:

Red clay and lime soil with the presence of sedimentary dolomite stones

alcohol:

13.00%

tasting notes:

The color is an intense bright pink-red with aromas of exotic fruit and spice which follow through on the palate. Intense flavors and crisp acidity make this rosé as full-bodied as a rosé can get with a light pleasant fruity tart finish. A great aperitif or food wine as this rosé is “gulp-able” and after the first sip has your palate begging for more.



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