

Südtiroler Lagrein Rosé DOC



The Lagrein Rosé is produced by pressing the grapes of Lagrein. This variety is rich in colour, that already the small injuries of the skin during the pressure are enough to colour the must in the characteristic light ruby red.

Our Rosé is cultivated in Bolzano-Gries, the classic area of Lagrein. A high quality of the grapes and a rigorous control of the entire vinification process gives life to a wine to be considered among the great rosé wines of this world, with its fruity notes of cherry and strawberry.

The fruity-fresh Lagrein Rosé of course is a typical wine for summer, especially if served chilled. It is a good companion of tasteful starters, smoked fish and white meat. The best serving temperature is about 10 – 12 °C. The Lagrein Rosé shows his characteristics best if opened in the first two years after bottling.

Vineyard area: 2,5 Hectares
Cultivation system: Pergola
Soil: sedimentary soils,
mostly porphyry
Yield: 9000 l/ha
Variety: Lagrein (100 %)
Vinification: Steel
Acidity: 5,2 g/l
Residual sugar: 1,8 g/l
Alcohol: 12,9 % vol