

## Lagrein ROSÉ

cheerful | lively | exciting

Our Rosé stands for pure zest for life. Its provenance from fully ripe Lagrein grapes is unmistakable and lends strong character to its distinctive fruitiness. Fermented as for white wine, the grape must spends only a few hours on the skins after pressing. After six months of ageing in steel barrels, Rosé Lagrein appears fresh and invigoratingly fragrant in the glass.



**Variety:** Lagrein

**Cultivation area:** Piani di Bolzano, South Tyrol;

**Altitude:** 270 m

**Age of vines:** 20 - 40 years

**Soil:** alluvial sandy soils on a porphyry subsoil

**Cultivation system:** Pergola

**First vintage:** 2015

### VINIFICATION

Hand harvest; gentle pressing; fermentation and maturation for six months in stainless steel

### WINE

**Colour:** beguiling raspberry colour

**Nose:** aromas of berries and cherries, underpinned by a delicate almond note and the fine tang of orange peel.

**Palate:** On the palate it is especially a delight. Its lively but unobtrusive acidity – and powerful, subtly tart notes of orange and sour cherries remind us that a rosé certainly does not have to be banal!

### FOOD PAIRING

It also works superbly as an accompaniment to starters, pizza and light meats and always makes a great impression with fish dishes.

### AWARDS

#### 2024

- 94 points Luca Maroni
- 91 points Vitae AIS

#### 2023

- 4 viti Vitae AIS
- 94 points Luca Maroni
- 90 points Falstaff

#### 2022

- 92 points Luca Maroni
- 90 points Falstaff
- 3 Grapes Gault&Millau

#### 2021

- 91 points Luca Maroni