

# 1339



## LAGREIN ROSATO

Trentino

Denominazione di origine protetta

### GRAPE VARIETY

This red grape variety can be vinified as a rosé wine (Kretzer) or as red wine (Dunkel), and we obtain thereby 2 completely different wines: Lagrein kretzer is fresh, but spicy and with a good structure and it should be drunk young. The red wine is full bodied and fruity and it will keep well for a long time.

### PRODUCTION AREA

Grown in the area recognised as classic for production of typical Trentino quality wines. The grapes are grown in small parcels, with well drained soils, with middle texture and with a good sun exposure at an altitude inferior to 400 m a.s.l.

### WINKEMAKING

The grapes are de-stemmed and crushed and the juice is kept in contact with the skins for about 12-24 hours, in order to favour the extraction of aromas and colour. The juice is then separated from the skins and it undergoes the fermentation as a white wine at the temperature of 19/21° C, in order to preserve the flavours and the freshness of the wine. It is matured in stainless steel tanks until the springtime.

### DESCRIPTION

Rosé in the colour, floral on the nose with notes of rose. Crispy on the mouth, with hints of red berry fruits such as redcurrants, raspberry and cherry. The acidity and the spicy notes are emphasized by the structure of the wine.

### IT GOES WELL WITH

Ideal as aperitif, it is a good accompaniment for appetizers and cold meats. A perfect wine for the summer.

**Serving temperature:** 12/14° C.

**Alcohol content:** 12,5% vol

**Residual sugar**

ca. 2,0 g/l

**Total acidity**

ca. 5,30 g/l

**Production area**

Trentino

**Exposure**

south-west

**Soil**

well drained, with middle texture

**Trellising system**

mainly pergola.

**Quantity of vines per hectar**

3500

**Medium age of the vines**

8/25 years

**Yield per hectar**

84 hl/ha

**Time of the harvest**

End of September

