



**ROTTENSTEINER**

## LAGREIN ROSÉ

ALTO ADIGE DOC



VINTAGE: 2023  
VARIETY: Lagrein (100%)  
CULTIVATION SYSTEM: pergola  
SOIL: sedimentary soil, mostly porphyry  
YIELD: 9.000 l/ha  
VINIFICATION: steel tanks  
BOTTLES PRODUCED: 12,000  
STORABILITY: 1-2 years  
SERVICE TEMPERATURE: 10-12°

TECHNICAL DATA  
ACIDITY: 5.3 g/l  
RESIDUAL SUGAR: 2.0 g/l  
ALCOHOL: 13.7% vol

### HISTORY

Actually, the Rosé is the traditional form of the Lagrein. The grapes were pressed and then drawn off a basket called "Kretz". In the 1980's, the Rosé suffered a decline, but nowadays it is reliving a great Renaissance.

### VINEYARDS

Our Rosé is cultivated in Bolzano-Gries, the classic area of Lagrein. The high quality of the grapes and a rigorous controlling of the entire vinification process calls to life a wine which is to be considered among the great rosés of this world, with its fruity cherry and strawberry notes.

### VINIFICATION

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

### DESCRIPTION

The fruity-fresh Lagrein Rosé of course is a typical wine for summer, especially if served chilled but with the power of the Lagrein grape our rose becomes more and more a "whole year rose". It is a good companion to tasteful starters, smoked fish and white meat and especially with barbecue.