



## ROSATO Lagrein

This wine is a typical South Tyrolean product and the unique expression of a great native grape variety. After harvesting, the grapes are carefully destemmed and fermented. After a maceration of 12-24 hours the grapes are pressed. In this way, only a part of the colouring agents contained in the grape casings are transferred to the must. The wine acquires its bright pink colour.



Alto Adige Doc



Selected vineyards in Bassa Atesina



Guyot



Loamy alluvial soils



The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping(12-24 hours). In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine.



With its pink to light ruby red colour and its soft and pleasant bouquet the Castelfeder rosè is a light, fresh and lively wine that goes fantastic with appetizers, and with meats.



Alcohol: 13,0 % Vol.

Acidity: 4,8 g/l

Residual sugar: 2,5 g/l