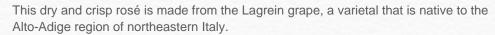


Terlano

Lagrein Rosé Alto Adige DOC





Vinification: Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must; slow fermentation at a controlled temperature in stainless-steel tanks, aging on the lees in steel tanks for 6-7 months.

Grape varieties: Lagrein Press Notes

Altitude: 250-300m ASL AG Vinous

Exposure: South/Southwest 2021 90 points

Soil: Light to medium free-draining gravel

Alcohol: 13%

Tasting notes:

Notes of raspberry and strawberry with a hint of amarena cherry. Very juicy and soft on the palate. That gives this rosé a highly harmonious appeal and, together with its fresh and fruity acidity, makes for an exciting wine.

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