H·LENTSCH
WEINGUT-TENUTA

Rosé

IGT 2024
750 ml

The colour is a bright, brilliant strawberry red. On the nose it has juicy notes of raspberry, strawberry and wild berries. It is clear and crisp on the palate, light with fresh acidity. It has a balanced, fruity middle section with a juicy finish. A delightful summer wine and very pleasant to drink.

Best served with

A very pleasant, fresh, sparkling aperitif wine. Spicy starters, fish soup (bouillabaisse), vegetable dishes and poultry.

Recommended glass type

Bordeaux glass

Serving temperature

8-10°C

Information sheet

Vintage	2024
Grape variety	Lagrein-Merlot-Cabernet
Growing area	South Tyrol Bassa Atesina
Height a.s.l.	320-350 m
Soil quality	medium light alluvial soil on red porphyry
Climate	continental
Slope orientation	West
Vine training method	Guyot wire trellis
Harvest season	Early September
Vinification	Stainless steel barrel
Fermentation temperature	17-20°C
Maturation in stainless steel tank	6 months on fine lees
Bottle-ageing	2 months

Analytical data

Alcohol content	12.5% Vol.
Total acid	5.33 g/l
Residual sugar	1.37 g/l
Sugar-free extracts	20.85 g/l