



## **Zweigelt Rosé**      **Secco**

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<b>Soils</b>	Robust loess
<b>Yield/ha</b>	6500 kg/ha
<b>Vinification</b>	12-hour maceration period, followed by saignée, cold fermentation in stainless steel tanks, matured on its fine lees for 2 months
<b>Alcohol</b>	12.5 %vol
<b>Residual sugar</b>	dry
<b>Tasting note</b>	A hint of forest berries on the nose, on the palate it is full-bodied, delightfully bubbly and invigorating, it's best enjoyed well-chilled
<b>Serving temperature</b>	7-9 °C
<b>Optimal drinking</b>	2 years from bottling
<b>Food pairing</b>	The perfect aperitif for your guests and a wonderful pick-me-up after your meal