



Lagrein Rosé Alto Adige DOC



VINIFICATION 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. In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine.

TASTING NOTES 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.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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