

# BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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## LAGREIN ROSATO

ALTO ADIGE DOC



### VARIETY LAGREIN

**VINEYARDS** This elegant, indigenous grape variety grows only in Alto Adige. The vineyards are located on the lower slopes of Egna (Gries). Lagrein can be made as a red wine if produced with skin contact, or as Rosè, if using the off-skin method.

**TRELLISING SYSTEM** 2 main growing systems: Pergola and Guyot; 3-500 -7000 vines/hectare. The age of the vines varies from 3-8 years on the modern Guyot system to 50 years on the traditional Pergola.

**SOIL PROPERTIES** Loamy alluvial soils

**YIELD** 80 hl/ha

**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.

**SERVING TEMPERATURE** 20°-12°C

**SHELF LIFE** 2-3 years

<b>WINE ANALYSIS</b>	Alcohol	13.0 % by Vol.
	Acidity	4.8 g/l
	Residual sugar	2.5 g/l