



RITTERHOF

WEINGUT · TENUTA

LAGREIN ROSÉ

WINE DENOMINATION

South Tyrolean Lagrein Rosé DOC

GRAPE

Lagrein (autochthonous varietal)

WINE GROWING AREA

The vines are grown on trellises (Guyot) and pergola in our vineyards in Bozen, as well as in Tramin and Auer. They thrive in gravel and sandy soils at 220 – 350 metres above sea level.

HARVEST AND YIELD

The healthy, ripe Lagrein grapes are picked by hand in early to mid October. From them we produce 70 hectolitres of wine per hectare.

VINIFICATION

The freshly harvested grapes are destemmed and, after a short maceration period, they are pressed ensuring just a small amount of the pigmentation contained in the grape skins ends up in the must. This is how the wine gets its characteristic pale rosé hue. The grapes are fermented at a constant temperature of 18°C and then aged in stainless steel tanks.

WINE DESCRIPTION

This Lagrein Rosé captivates with its brilliant, pink colour. Its bouquet is delicate and inviting. Its exquisite character is distinguished by the crisp freshness and elegance of a white wine, as well as the fruity succulence and subtle spiciness of a young red.

RECOMMENDED WITH

Our Lagrein Rosé is a refreshing wine for summer and is the perfect accompaniment to starters and light meals.

