

VERNATSCH ROSÉ IGT  
MITTERBERG 2023

# Rosé Carina



*The grapes for our rosé come from the Knott vineyard in Marling. This vineyard is located at 320 m above sea level and faces east with a slope inclination of about 40%. The Vernatsch vines were planted in 2001 and have a strongly branched root network which grows deep into the medium-heavy mineral-rich slate soils.*



Variety: Vernatsch



Yield: 90 hl/ha



Drinking maturity: 1- 3 years



Alcohol: 12,5 % Vol.



Drinking temperature:  
approx. 10°C



Maturation of the wine:  
steel tank



Food pairing: Aperitif, finger food,  
light summer dishes, South Tyrolean  
Marende



Acidity: 5,5 g/l  
Residual sugar: 1,5 g/l

## TASTING NOTES

Fruity and fresh aromas, characterized by cherry, raspberry and a delicate touch of ripe strawberry. The colour shines light pink  
Like the rose „Carina“.

## VINIFICATION

Due to the short maceration time on the press our rosé gets its typical light colour. The subsequent fermentation in steel tanks takes place at about 16-18°C. The young wine is then stored on the fine lees for 6 months.