



VERNATSCH ROSÉ IGT
MITTERBERG 2024

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.