

VERNATSCH ROSÉ IGT
MITTERBERG 2025

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 on the nose, featuring aromas of cherry, raspberry, and a delicate touch of ripe strawberry. The wine displays a brilliant pale salmon hue, reminiscent of the 'Carina' rose.

VINIFICATION

A short maceration on the press gives our rosé its characteristic pale color. Subsequent fermentation in stainless steel tanks is carried out at 16–18 °C. The young wine then matures on the fine lees for six months