

BASIC ROSÉ BLACK PEAK

IGT 2021

VARIETALS: various white red varieties

CULTIVATION: Guyot

YIELD: 60 hl/ha

VINIFICATION: The first blush of pigment is allowed to color the must before part of it is drained off to be fermented at cool temperatures as a rosé wine.

ANALYSIS: alcohol: 13.5%, total acidity: 5.7 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1 - 2 years

DEGUSTATION: One wine, one mountain. This rosé pays homage to the Corno Nero, the Corno Bianco's twin. Two mountains that accompany us every day. Mountains that represent the origins of Erste+Neue.

PAIRING: This wine pairs well with heavier appetizers, as well as fish and white meats. It is a great summer wine.

SERVICE TEMPERATURE: 10 – 12 °C

Contains sulphites

