

BASIC

ROSÉ BLACK PEAK

IGT 2025

VARIETALS: various white red varieties

CULTIVATION: Guyot

YIELD: 60 hl/ha

VINIFICATION: After destemming, a short maceration in the press is carried out, followed by pressing and subsequent static sedimentation. Fermentation and three months of aging on fine lees take place in stainless steel tanks.

ANALYSIS: alcohol: 12.5 %, total acidity: 5.9 g/l, res. sugar: 3.5 g/l

AGING POTENTIAL: 2 – 3 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

