



STEFLHOF

GEORG ANDERGASSEN



Rosé

IGT

Variety: Vernatsch

Terroir: Prutznai

Soil characteristics: Clayey calcareous soil rich in skeletal substances, inclined slightly to the southeast.

Processing and vinification: A new interpretation of the traditional Vernatsch variety: Drawn off from the grape skins after 48 hours and matured in stainless steel barrels.

Sensory characteristics: Very elegant, with lively notes of strawberry and violets, fresh flowers and fruits.

Recommendation: An excellent choice for light salads, as an aperitif, to accompany noodle dishes and light Mediterranean cuisine.

Vintage: 2020

Serving temperature:
10 – 13° C

Yield: 85 hl/ha

Alcohol: 13 % Vol

Storage life: 3 – 6 years

Harvest time:
Late-September

Acidity: 5.0 g/l

Residual sugar: 1.3 g/l

Area under cultivation :
8,000 m²

Training method: Pergola

Production: 2,500 bottles