



Eberle's® Rosé wine

The Eberle's rosé wine is a composition of the two South Tyrolean autochthonous red grape varieties Schiava and Lagrein.



Grape variety:	Schiava and Lagrein
Cultivating area:	south-exposed vineyards with gravelly moraine soil at S. Maddalena (Bolzano) at an altitude of about 300 m above sea level
Training system:	pergola
Vinification:	Schiava and Lagrein grapes are harvested in September, then destemmed and gently pressed. The must ferments in stainless steel tanks at around 20 °C. The wine is early filtered carefully and bottled immediately to preserve its natural freshness.
Characteristics:	colour: pink to salmon coloured aroma: raspberry, strawberry, cherry, light violet note flavour: fresh, harmonious acidity; juicy and soft, fine finish, an elegant rosé wine
Ageing potential:	2 to 3 years
Serving temperature:	7 to 10 °C
Food pairing:	aperitif, starters, soft cheese, white meat, fish dishes, smoked fish, summer dishes, pasta dishes