



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG



Label in 6 colors

„SALLIE“ ROSÉ 2018

IGT Vigneti delle Dolomiti



Tasting notes:



Pale pink in colour.



Seductive aroma of raspberries and strawberry and hints of roast coffee and jam.



On the palate fruity, flavors of raspberries and some slightly notes of red berries.



10-12°C

Cellaring recommendations:

Up to 3 years

Wine and food pairing:

This rosé is an ideal accompaniment for white meat, barbecues, salmon and several other types of fish, pasta and pizza, as well as dark poultry.

Grape variety:

Pinot Nero, Lagrein, Merlot

Terroir:

Kaltern– Reitwiesen 230 above sea level: Sandy loam

Kaltern - Seehof: 230 m above sea level. Medium-textured, sandy loam.

Kaltern - Preyhof: 550 m above sea level.

Sandy limestone soil with porphyry gravel and Gardena sandstone.

Training system:

Guyot

Yield per vine:

1.5 kg - 80 hl/ha

Vinification:

After a brief maceration, the grapes are pressed and only the juice is left to ferment. A controlled fermentation process makes for fruity, fresh notes.

Aging:

Aged in stainless steel tanks on the fine lees for 4 months.

Alcohol: 13,5 %
Total acidity: 5,5 g/l
Residual sugar: 1,5 g/l