



KÖSSLER
KELLEREI · CANTINA



LAGREIN KRETZER rosé **Alto Adige DOC**

After a short mash rest time, a light ruby-red must is produced from the dark Lagrein grapes, which is then fermented like a white wine to deliver its fruitiness and freshness.

VINE TRAINING SYSTEM Guyot

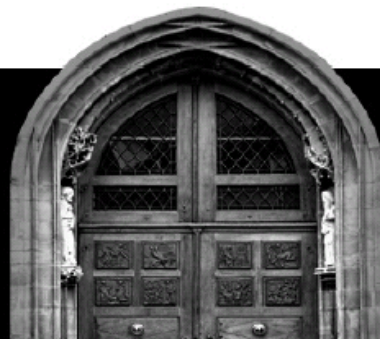
FERMENTATION after a short maceration on skins, slow fermentation at controlled temperature in stainless steel followed by maturation on fine yeast for 5 months, no malolactic fermentation
barrels

RECOMMENDED PAIRINGS aperitiv (fantastic summer wine)
powerful starters, smoked fish,
white meat

SERVING TEMPERATURE 6° C



SÜDTIROL



ALTO ADIGE