

WEINGUT

*J. Hofstätter*

TENUTA



## LAGREIN ROSÈ

This is a rosé with strong personality, freshness and fragrance similar to a fine white wine but with the rich fruit and roundness of a young red. Bright and translucent, almost strawberry red in colour with clear fruit on the nose, while on the palate it is open, harmonious with fresh, mouth-watering acidity.

### HOFSTÄTTER CLASSIFICATION

- Classic

### VARIETY

Lagrein

### SOIL

Clay and gravel.

### WINEMAKING

The grapes are de-stemmed and the juice is macerated with the skins for one day, after which the mass is pressed. In this way the juice absorbs only a modest amount of the grape's rich colour pigments, to yield a rosé wine with such a seductive colour.

### SERVING TEMPERATURE

10°-12° C

### FOOD CHOICES

Appetisers, smoked fish, white meats and bollito misto (mixed boiled meats).

### AVAILABLE BOTTLE SIZES

