

NETZL



Rosanna Rosé Zweigelt 2009



Rosé of the Austrian grape Zweigelt named after Annemarie "Anna".

Origin: Austria, Carnuntum, Göttlesbrunn

Vineyard: Holzweg – loam

Vinification: 90 % Zweigelt, 10 % St. Laurent

harvested by hand, grape- and single-berry-selection, the grapes are destemmed and the berries crushed, after 5 hours on the mash, the juice for the Rosé is separated and fermented separately (without skins to stay pink) in temperature controlled stainless steel tanks

Data: Alcohol/Vol: 13

Acidity: 4.8 g/l

Residual Sugar: 4.5 g/l

Age of Vines: 15 years

Tasting Notes: pink, animatedly, fresh, charming fruit in the nose, acidity with finesse, "summerfeeling"

Food Recommendation: a fresh glass of wine for spring and summer, goes well with barbecue, fish, vegetables and noodles

UPC: 787 263 311 52

Bottles per case: 12

Cases per layer: 14

Cases on pallet: 70

Weight : bottle: 1,22 kg

case: 15,6 kg

pallet: 1.100 kg



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