

**ALCOHOL**

12,5% Vol.

**RESIDUAL SUGAR**

4,5 g/l

**ACIDITY**

6,85 g/l

# VERSÉ ROSÉ BRUT

V.S.Q. 2022

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**Location:** Glaning

**Sea level:** 550 m

**Soil:** deep, sandy porphyry weathered soil

**Slope gradient:** 20-55 %

**Cultivation system:** Pergola

**Age of vines:** 20-45 years

**Grape harvest:** early September

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## VINIFICATION

**Grape Varieties:** 100% (Schiava) Vernatsch

**GEWÜRZTRAMINER DOC 2022:** Gentle whole bunch pressing with a maximum pressure of 1.5 bar.

**Maturation:** Natural sedimentation of the must and chilled fermentation in stainless steel barrels followed by refinement on fine yeast until February. Second gentle fermentation in tank for more than three weeks to create the delicate perlage. Final bottling at the end of spring.

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## TASTING NOTES

**Colour:** Brilliant light pink

**Fragrance:** Mild floral perception paired with a refreshing raspberry fruit and subtle notes of sour cherry and fine yeast.

**Taste:** On the palate, it reveals an exceptionally refreshing and pleasantly racy acidity, well-balanced with the residual sugar. Wonderfully pronounced minerality with a clear salty perception. Its juiciness and fine-grained perlage round it off harmoniously.

**Recommended with the following dishes:** This quality sparkling wine is excellent as an aperitif and accompanies raw fish dishes excellently.

**Optimum drinking maturity:** until 2026

**Serving temperature:** 6-8 °C