



## FRIZZANTE ROSE

*grape:* Zweigelt  
*soil composition:* loess and loam  
*elevation:* 600 ft  
*exposure:* north-east  
*average age of vines:* between 20 and 30 years  
*farming practice:* sustainable

### *wine production*

harvest time: September  
 fermentation: slow fermentation in stainless steel tanks around 65 °F  
 2<sup>nd</sup> fermentation in tank - Charmant Method

*alcoholic content:* 12.5% by vol

*total acidity:* 6.g/l

*residual sugar:* 14 g/l

### *tasting notes*

*color:* clean light salmon - pink  
*aroma:* wild strawberries, blackberry and tart cherry  
*taste:* aromatic, with fresh strawberry and wild berry fruit, animating and crisp, clean finish

### *food pairing*

great cocktail, aperitif sparkling wine and delicious with sushi / sashimi and spicy food

3 bar of atmosphere/pressure

Frizzante describes the level of effervescence (i.e. the strength of the bubbles) in a bottle of sparkling wine. Wines labeled 'frizzante' are what we call gently sparkling. Frizzante wines have between 2.5 and 3.5 bars of atmosphere/pressure while Spumante, most Prosecco's and Champagne are usually between 5 and 6 bars. Frizzante wines are known as 'Perlant' in French and as 'Perlwein' in German. Prosecco is probably the most well-known sparkling wine style, but most Prosecco wines usually are made fully sparkling (spumante)

*ideal temperature to drink:* 40-45 °F



## WINERY Paul-D

Mitterstockstall. Wagram. Austria

[www.paul-d.at](http://www.paul-d.at)

*wine-maker:* Paul Direder

*size:* 26 ha

*total annual production:* 70.000 bottles

*grape varieties:* 70% Grüner Veltliner, 20% Zweigelt, 5% Müller Thurgau, 2% Riesling, 1% Muskateller, 1% Frühroter Veltliner, 1% Roter Veltliner

*region:* Wagram - Austria

*geography:* north/west of Vienna

*climate:* continental/Pannonian

*soil:* loam and loess



"Fine Wines from Austria" | www.kwselection.com | kwittauer@gmail.com

Klaus Wittauer  
 703-624-6628  
 kwittauer@gmail.com

UPC: 7 8726331085 4

bottles/case: 6  
 cases/layer: 23  
 cases/pallet: 92