

Frizzanté Rosé

PEL
AD

- **Grape:** Zweigelt
- **Soil composition:** loamy loess
- **Altitude** 600 ft
- **Exposure:** north-east
- **Average age of vines:** between 20 and 30 years
- **Farming practice:** sustainable
- **Wine production:**
 - harvest time: beginning of October
 - fermentation: slow fermentation in stainless steel tanks around 65 °F
 - 2nd fermentation in tank Charmant Method
- **Alcoholic content:** 12,0 % vol,
- **Acidity:** 6,3 g/l
- **Residual sugar:** 14 g/l
- **Tasting notes:**
 - **Color:** clear light salmon-pink
 - **Aroma:** 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



WINERY Paul-D

Mitterstockstall. Wagram. Austria

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Wine-maker: Paul Direder

Size of winery: 30ha

Region: Wagram – Lower Austria

Geography: north/west of Vienna

Climate: continental/pannonian

Soil: loam and loess

