

NETZL

2024 ROSANNA

ROSÉ - BIO

varietals: 90% Zweigelt 10% Merlot
methode: 30 % Saignée 70 % pressed

the climate

Our pannonian climate with the cool winds of the River Danube bring a very ripe, but also fresh cherry-fruit to our Zweigelt grapes resulting in wines with an aromatic fruit, smooth tannins and no shortage of elegance. The skin of the berries is home to the tannins and color for the red wines, which stay in the juice during all of fermentation.

wine production

maceration: no time with the skins
fermentation: slow fermentation in stainless steel tanks around 65 °F
first racking: after resting 3 weeks on the yeast
ripening: 8 weeks on the lees in stainless steel tanks

alcoholic content: 13 % by vol

total acidity: 5.9 g/l

residual sugar: 3 g/l

potential: 2025 – 2030

suitable for vegans

tasting notes

light onion-red, vitalizing fresh fruit like strawberries and raspberries, animated acidity, the perfect summer companion!

food pairing

Rosé, a glass of wine for the spring and the summer, ideal with green vegetables, noodle- and fish-dishes or cold buffet



Die Rubin
CARNUNTUM
Weingüter



WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria
www.netzl.com
weingut@netzl.com

wine-maker: Franz & Christina Netzl
size: 70 acres

farming practice: organic farming

region: Carnuntum - Austria
geography: south-east of Vienna
between river Danube & Pannonian lowland
climate: continental/pannonian
soil: calcareous loess and gravel