



NETZL  


## Rosanna 2016

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

Serving Suggestion: Rosé, a glass of wine for the spring and the summer, ideal with vegetable-, noodle- and fish-dishes or cold buffet



[www.netzl.com](http://www.netzl.com)

### Technical Data:

*Winery:* Franz & Christine Netzl  
*Grape Variety:* Zweigelt  
*Name/Vineyard:* Holzweg  
*Soil:* loess  
*Vinification & yield:* After 8 hours maceration on the skins, the juice was separated and fermented in temperature-controlled stainless steel tanks at 19 °C.  
*Vintage:* Nice spring and summer at the beginning, late summer was cooler, which brought great aroma and fizzy and animating acidity. Fall was very warm and therefore we got very rich and ripe aromas.  
*Harvest* The grapes were harvested at the end of September by hand.  
*# bottles produced* 10,000  
*Alc:* 13.5  
*Residual Sugar:* 4.5  
*Acidity:* 5.8  
*Press:*

**UPC:** 787 263 311 52

**Select COLA:** \_\_\_\_\_

12 bl/cs **layer: 14cs** **pallet: 70 cs**

[kwselection.com](http://kwselection.com)

Klaus Wittauer 703-624-6628 [kwittauer@gmail.com](mailto:kwittauer@gmail.com)