



NETZL


Rosanna 2018

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

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
Residual Sugar:	4.5
Acidity:	5.3
Press:	

UPC: 787 263 311 52

Select COLA: _____

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

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