

## BASIC

# ROSÉ BLACK PEAK

IGT 2023

**VARIETALS:** various white red varieties

**CULTIVATION:** Guyot

**YIELD:** 60 hl/ha

**VINIFICATION:** After destemming, a short maceration in the press is carried out, followed by pressing and subsequent static sedimentation. Fermentation and three months of aging on fine lees take place in stainless steel tanks.

**ANALYSIS:** alcohol: 13.0 %, total acidity: 6.0 g/l, res. sugar: 2.5 g/l

**AGING POTENTIAL:** 1 – 2 years

**DEGUSTATION:** One wine, one mountain. This rosé pays homage to the Corno Nero, the Corno Bianco's twin. Two mountains that accompany us every day. Mountains that represent the origins of Erste+Neue.

**PAIRING:** This wine pairs well with heavier appetizers, as well as fish and white meats. It is a great summer wine.

**SERVICE TEMPERATURE:** 10 – 12 °C

Contains sulphites

