

klosterhof

WEINGUT

SUMMER PINOT NOIR ROSÉ Südtiroler DOC



The Pinot Noir rosé 'Summer' is the perfect companion in the warm, sun-drenched months. We've been producing this light, fresh rosé since 2006. Only Pinot Noir grapes from the period between the first harvest and the tenth year of growth are used.

This wine has a subtle brick red hue and is marked by elegant, delicate strawberry notes that lend the rosé an additional level of sophistication. The crisp acidity and fruity freshness make it the ideal choice on hot summer days.

To achieve the desired lightness, we begin harvesting during the first days of September. After pressing the Pinot Noir grapes, the mash is macerated for up to 36 hours. This promotes the extraction of colour and flavours, resulting in the rosé's characteristic hue. After fermentation in stainless steel vats, the rosé is left to mature for six months in previously used French barrique barrels.

FAMILIE ANDERGASSEN

Klavenz 40 39052 Kaltern Südtirol Italien T +39 0471 961046 info@weingut-klosterhof.it www.klosterhof.it
MwSt. Nr. 00556930212 St. Nr. NDR SKR 60E28 B397R