



## LAGREIN ROSÉ TRADITION

Trentino-Alto Adige, Italy  
Cantina Terlano



[www.cantina-terlano.com](http://www.cantina-terlano.com)

### Method & Production

Manual harvest and selection of the grapes. Gentle whole cluster pressing and clarification of the must. Slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 6-7 months.

### Tasting Notes

"Lagrein is a distinctive indigenous wine. It can be enjoyed as a full-bodied red but also, in the warmer months of the year, as a fruity rosé. Thanks to its fresh and uncomplicated character, the rosé is becoming increasingly popular among wine connoisseurs." **Rudi Kofler**

A berry fruit driven nose with notes of raspberry and strawberry with a hint of amarena cherry. The palate is juicy and soft, together with fresh and fruity acidity.

### Food Matching

Beef tartare or a delicate carpaccio as well as a vegetable strudel.

| Code             | Label name             | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------------|------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Rosé Wine</b> |                        |               |         |         |              |           |         |            |       |         |
| TE0923           | Lagrein Rosé Tradition | Lagrein       | 2023    | 13.0%   | Cork         | 6x0.75lt  | No      | No         | Yes   | No      |