


# LAGREIN ROSÉ TRADITION

VEGAN

## Trentino-Alto Adige, Italy

## Cantina Terlano

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 |
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| **Rosé Wine** | | | | | | | | | | |
| TE0925 | Lagrein Rosé Tradition | Lagrein | 2025 | 13.0% | Cork | 6x0.75lt | No | No | Yes | No |