

FIRSI

VINO ROSÉ



VARIETAL:
SCHIAVA + 2% LAGREIN

GROWING AREA:
IN MIDST OF THE WINE-GROWING REGION
OF ST. MAGDALENA REGION ON SANDY
PORPHYRY SOILS

HARVEST:
END OF SEPTEMBER

VINIFICATION:
FERMENTATION AND STORAGE IN
STEEL TANK

ANALYTICAL DATA:
ALCOHOL: 12,5 %VOL*
ACIDITY: 6,4 G/L*
RESIDUAL SUGAR: 4,0 G/L*

SERVING TEMPERATURE:
8-12 °C

FOOD MATCHING:
GREAT APERITIF WINE, GOES
WELL WITH NON-SPICY STARTERS.
RECOMMENDED WITH PARMESAN
CHEESE. GOES WELL WITH
WITH GRILLED FISH AND
SOFT CHEESE

* DEPENDING ON THE YEAR,
THE ANALYTICAL VALUES MAY
VARY SLIGHTLY

ERZEUGERABFÜLLUNG/IMBOTTIGLIATO DA:
MARTIN SPORNBERGER
UNTERMAGDALENA/S. MADDALENA DI SOTTO 30
BOZEN/BOLZANO - ITALIEN/ITALIA

PRODUCT OF ITALY
CONTIENE SOLFITI/ENTHÄLT SULFITE/CONTAINS SULPHITES

WWW.KANDLERHOF.IT



K A N D L E R H O F