

Rosé Frizzante

Alcohol 11,5 vol. %
Residual sugar 14,0 g/l
Extra dry



Styria

We use grapes of blauer Zweigelt for our Rosé Frizzante. They are growing in our vineyards in Steinbach in Gamlitz.

Vinification

Handpicked.
100% fermented in steel tank.

Tasting note

Our Rosé Frizzante is a tangy creation of blauer Zweigelt grapes with fruity notes of fruites of the forest, cherry and rose petals. It has an floral character with a fresh acidity.

Drinking recommendation

Optimal drinking temperature: 4 – 7°C
A typical aperitif. The ideal refresher for every time of the day (and night).

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