1735
WALDTHALER
WEINGUT ▫ TENUTA

MERLOT ROSÉ 2024

Grape Variety: 100 % Merlot

Appellation: South Tyrol DOC

Description: **A refined and vibrant South Tyrolean rosé with notes of fresh raspberry, delicate marzipan and subtle mint.** Elegant and precise on the palate, carried by harmonious acidity and an irresistibly refreshing character.

Vinification: Fermentation in stainless steel at controlled temperature. Aged on fine lees for 7 months, followed by bottling and 6 months bottle aging.

Growing Area: 270 m, Ora

Soil: Porphyry gravel

Yield: 7.000 kg/ha
The grapes are gently pressed with a limited juice yield of 60% to preserve purity and avoid bitterness.

Food Pairing: A versatile aperitif and elegant food companion. Pairs beautifully with salmon trout, beetroot dumplings, vitello tonnato, prosciutto and honey melon.

Alcohol:	12,0 % vol.
Acidity:	4,2 g/l
Residual Sugar:	0,3 g/l
Serving Temperature:	8–10 °C
Aging Potential:	2–4 years

Bachgasse | Via del Rio 2-4, I-39040 Auer | Ora
www.waldthaler.it | info@waldthaler.it | +39 0471 802322