



Decanter
89 PTS
2018



TASTING NOTES

Great color from Lagrein, soft and pleasant to enjoy chilled.

Castelfeder Lagrein Rosato

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|---------------------|-----------|
| COUNTRY | ABV |
| Italy | 13% |
| REGION | VARIETALS |
| Trentino-Alto Adige | Lagrein |
| APPELLATION | |
| DOC Alto Adige | |

WINERY

To enter into the world of Castelfeder is to soar across an unspoken threshold into the lush valleys of the high Adige River. Driving from Lake Garda, from Veneto, through Trentino, you discover yourself, without warning, in what feels, sounds, and tastes like German wine country. Gunther Giovanett took over the family business in 1989 after his father retired from the daily operations of the winery he founded in 1969. Located in the center of Neumarkt, in the South Tyrol region of Italy, the Giovanett family produces a range of unique wines. Now into their third generation, Gunther and his son Ivan are gaining a better understanding of the special micro-climates that exist in the Alto-Adige and South Tyrol regions.

CULTIVATION

This wine is a typical South Tyrolean product and the unique expression of a great native grape variety of Lagrein. After harvesting, the grapes are carefully destemmed and fermented. After a maceration of 12-24 hours the grapes are pressed.

VINIFICATION

The grapes are fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping (12-24 hours). This helps achieve ideal color from the skins and emphasizes the fruitiness of the wine.

AGING

Aged for 10 days.