

PROVENIENCE

Pinot Noir and Pinot Blanc Alto Adige, Schilcher from Styria - Austria

SOIL CHARACTER

loam, morraine

CUVÉE BLEND

33% Pinot Blanc , 33% Pinot Noir, 33% Schilcher (Blauer Wildbacher)

WINE-MAKING

made as white - and rosé wine

HARVEST

2017

STORAGE TIME

24 - 30 months

AGING POTENTIAL

3 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

The ARUNDA Reiterer&Reiterer is a rosé sparkling wine that is full of life. A sparkling delight that presents itself as full and round in the mouth. On the palate, the aroma and flavor intensify with a great balance.

GASTRONOMIC RECOMMENDATION

Olive gnocchi with dried tomatoes, basilic and grapefruit Carpaccio with porcini with Speck di Meltina and Blueberry Lasagnette of angler-fish with zucchini, olives and apple

ANALYTICAL DATA

Alcohol 12,5 % Vol
Total acidity 6,0 gr/l
Dry extract 20,0 gr/l
Dosage 5,0 g/l



^{*} The percentages of Pinot Noir can vary according the year and the availability

