

TRICOLLIS ROSÉ 2022

WINE

Name:	Tricollis dry rosé wine without geographical indication
Vintage:	2022
Quantity:	60,000 bottles
Pack:	0.75l
Price:	3,987 HUF/l

TERROIR

Vineyard:	Tavaszó, Babszökő, Széldomb
Soil:	sand and loess soil, white clay, brown woodland soil
Exposure:	south and south-west slopes

GRAPES

Variety:	kékfrankos, pinot noir, cabernet franc, merlot
Plantation:	2001-2002
Density:	5210 vines/ha
Training:	Guyot, low cordon
Harvest:	between 12 September and 7 October 2022

VINIFICATION

The pinot noir and kékfrankos parts were harvested intentionally with a low potential alcohol for the rosé wine. The juice of merlot and cabernet franc grapes was gained by the "saignée" method. The must was fermented on low temperature in stainless steel tanks. Its pleasant fruitiness is well-balanced with a hint of residual sugar.

ANALYSIS

Alcohol:	12.78% vol.
Extract:	22.4 g/l



Sugar: 2.9 g/l

Acidity: 5.5 g/l

SERVING

Serving temperature: 10-11°C

Optimal consumption: 2023

Storage temperature: below 15°C

Food match: perfect pairing to Italian styled dishes or to be consumed well-chilled simply for the sake of the wine
