

Rosé “20/26”

vintage 2025

Picked at 20 degrees Babo and fermented at 26 degrees Celsius, the name “20/26” is a testament to meticulous attention to detail and precise winemaking techniques. The elegance of the Pinot Noir paired with the curves of the Merlot and the strength of Lagrein, express a saignée vinification of an elegant rosé with a pronounced structure and great finesse.

“With liveliness, freshness and juiciness, the wine presents itself in charming salmon colors and an attractive design. Lagrein, Pinot Noir and Merlot maintain their status at its core, with pronounced flavors of raspberries, strawberries and bright citrus notes, with impeccable texture and lovely finesse.”

Elena Walch

VINTAGE 2025

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage.

VINIFICATION

The classical “saignée” method: the must stays in contact with the skins for a short time. Then, the clear, rose-coloured must, with 20° Babo of sugar, is drawn off. No pressing, as usual. Fermentation takes place in steel tanks at a controlled temperature of 26°C. Finally, the sugar content as well as the temperature of fermentation give the wine its name.

Alcohol: 12,50% Vol.

Total acidity: 5,7 g/L

Residual sugar: 0,2 g/L

Appellation: Vigneti delle Dolomiti IGT

Aging potential: 2-4 years

Availability: 0,75 l/1,5 l

