

# Rosé Frizzante

**Alcohol** 11,5 vol. %  
**Residual sugar** 22,0 g/l  
**Acidity** 5,9 g/l  
Dry



**Hannes SABATHI**

## Styria

The Zweigelt grapes we use for our Rosé Frizzante are coming from our vineyards in Steinbach in Gamlitz. The age of the vines is from 5 to 15 years.

## Vinification

Handpicked.  
100% fermented in steel tank.

## Tasting note

Our Rosé Frizzante is a tangy creation of blauer Zweigelt grapes with fruity notes of fruites of the forest, cherry and rose petals. It has an floral character with a fresh acidity.

## Drinking recommendation

Optimal drinking temperature: 4 – 7°C  
A typical aperitif. The ideal refresher for every time of the day (and night).

WEINGUT HANNES SABATHI GMBH  
Sernau 48, 8462 Gamlitz — t +43 3453 2900

office@hannessabathi.at  
www.hannessabathi.at

