



Felix Anton Rosso 2021


Producer

For almost a century, the grapes from the vineyards were delivered to the Neumarkt cooperative, of which the family was a founding member, and which was once housed in the winery's old cellar. Since 2015, Anton Felix has been making wines as his own cellar master under his own family name - independently of the cooperative, which has since been merged into Tramin.

Characteristics

 Delicate aromas of cherries and plums lead into a light

 elegant red with a soft texture and subtle spicy nuances. Fresh on the palate, with fine tannins and a hint of bitterness that adds structure and persistence. A refined, vibrant wine with a harmonious and refreshing finish.

 Grilled meats, pasta dishes, aged cheeses

Facts

| | |
|---------------|---|
| Grape Variety | Lagrein, Cabernet Sauvignon |
| Terroir | South-facing slopes at 885 feet a.s.l. Calcareous post-glacial soils with porphyry substructure. |
| Appellation | Product of Italy |
| Vinifikation | Spontaneous fermentation in open wooden vats, 12-month aging in barrique and tonneaux on full lees. |



| Alcohol | Acidity |
|---------|---------|
| 13 %vol | 6.5 g/l |