

## 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

 $\ensuremath{ \Longleftrightarrow }$  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

South-facing slopes at 885 feet a.s.l. Calcareous post-glacial Terroir

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



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