# 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

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| **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 |

Art.No. BL3-21

Package 0,75 l