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## Netzl Rosanna Rosé

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**Winery:** Netzl  
**Category:** Wine – Still - Rosé  
**Grape Variety:** Zweigelt  
**Region:** Göttelsbrunn/ Carnuntum/Austria  
**Vineyard:** Holzweg  
**Feature:** Organic farming  
**Winery established:** in 1860 as multi-purpose farm  
**Awards:** 90 pt WE



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### Product Information

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**Soil:** Loess

**Vinification:** Hand-harvested in the middle of September. After 4 hours maceration on the skins, the juice was separated and fermented in temperature-controlled stainless-steel tanks at 65F. First racking after 3 weeks resting on the yeast. Aged for 3 months on the lees in stainless steel tanks.

**Methode:** 50% Saignée 50% pressed

For the *Rosanna*, the juice stays with the skins for only a few hours and ferments separately afterwards, so the grape juice is only slightly colored by the skins and the typical ripe cherry-fruit is preserved.

**Tasting Note:** Our Pannonian climate with the cool winds of the River Danube bring a very ripe, but also fresh cherry-fruit to our Zweigelt grapes resulting in wines with an aromatic fruit, smooth tannins, and no shortage of elegance. The skin of the berries is home to the tannins and color for the red wines, which stay in the juice during all of fermentation. Light onion red in color. Vitalizing fresh fruit like strawberries and raspberries with lively acidity.

**Production:** 10,000 bottles

**Alc:** 13.5 %

**RS:** 1.4 g/l

**Acidity:** 6.1 g/l

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### Producer Information

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**Vineyard:** 69 acres. **Wine Region:** Carnuntum: Years of tradition characterize the wine growing area of Carnuntum. After the Celts, this region experienced a glorious epoch under the Romans. The Heidendor, the symbol of our wine growing region in Carnuntum, is just one of the awesome excavations you can visit in the Carnuntum Archaeology Park.

**Arbesthaler Hügelland:** Extensive sunshine with just enough rainfall, protects the vineyards from the cold winds off the Danube to the northwest. The Pannonian lowland to the southeast blows warm and dry winds. The chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening. Danube River brings cooler temperatures during the nights, which lead to intensive fruit and aromatic wines. The soil ranges from very nutritious loess to poor and dry gravel – these differences are taken into consideration during planting.

**Organic Cultivation:** Our philosophy is to work in unison with nature and the weather; we are obliged to preserve the health and the reserves of our soil for the future generations. Therefore, we started to change to organic cultivation in the vineyards 6 years ago. It was a soft change and with vintage 2018 we started the certification process to become a certified organic winery.