



Rosé Sallie

Vigneti delle Dolomiti Rosato, IGT 2021



Light cherry red, fruity floral bouquet, reminiscent of violet, backbone of crisp acidity.

The Rosé SALLIE unfolds a stimulating bouquet of floral notes with hints of violet and a variation of fruit aromas such as strawberry, melon and white peach. The mouthfeel is fresh and fruity, with a good minerality and crisp acidity. Refined tannins provide the backbone and produce a long, lingering, succulent finish. Sallie is a versatile summer wine and the perfect companion to light fare.

Separate harvest and vinification of each grape variety. Extraction of the rosé color through brief contact with the must in the press. Gentle pressing and fermentation under controlled temperature in stainless steel tanks with subsequent ageing on the fine lees. At the end skillful assemblage of wines.



Merlot, Lagrein



Up to 3 years



Caldaro, Seehof: 230 m above sealevel, medium-heavy, humus-rich sandy clay soil on calcareous gravel in the immediate vicinity of Lake Caldaro



Ideal as an aperitif or with antipasti of meat and fish, summer salads, Asian dishes, cream cheese



Alcohol 12.5% by vol.
Acidity 6.2 g/l
Residual sugar 2.0 g/l



10 – 12°C





Bottle sizes: 750 ml

Rosé Sallie: A reminder of Katharina von Sall, who married Peter Zinn von Zinnenburg in 1570 and brought the Sallegg residence into the marriage, thus laying the foundations for today's wine estate.

Castel Sallegg Winery

Vicolo di Sotto 15 | 39052 Caldaro Alto Adige/Südtirol | Italy www.castelsallegg.it

Nobility obliges, pleasure beguiles.

Owned by the Counts of Kuenburg since 1851, the Castel Sallegg Winery includes three historic vineyards in Caldaro – Leisenhof, Preyhof and Seehof – each with its own distinctive terroir. The wine range comprises the three lines Nobilis, Serenis and Imperialis.