LEO HILLINGER more than wine!



HILL Angel Rosé

New Generation

2025

The elegant rosé colour promises a true drinking pleasure already in the glass.

This impression is confirmed by the fine, fruity strawberry and wild berry aromas on the nose.

Juicy and easy to drink, this flavour picture continues on the palate, supported by a fine acidity.

The finish is also fresh and fruity.

Pinot Noir

TRENDY

DETAILS

FARMING: organic

VINIFICATION: pressed, fermentation in stainless steel tanks at 16°C, 2 months on the fine lees

ALCOHOL: 11 %
SERVING TEMPERATURE: 8°C
DRINKING TEMPERATURE: 8-10°C
ACIDITY: 6.6 g/l
RESIDUAL SUGAR: 3.5 g/l

RECOMMENDED WITH: Salad and pasta dishes, light meat dishes

BEARING POTENTIAL: 4 to 5 years

CONTAINS SULFITE

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