



FELLBACHER SINE TROLLINGER

DRY

2017

VDP.-CLASS Erste-Lage

GRAPE VARIETY

FERMENTATION Spontaneous fermentation whole grapes

ALCOHOL 9,5 %VOL

RESIDUAL SUGAR 1,5 G/L

ACIDITY 4,4 G/L

SERVE TEMPERATURE 14-18

STORAGE PROPERTY 2-3 years

Sine = without destemming without yeast without chaptalisation without sulfur without filtration without printing ink = Trollinger unvarnished

The aromatic is very clear. It's smells like sour cherries, herbs and blacktea aromatics. The Trollinger was fermented with grape stalks. That's the reason why this Trollinger get an untypical dark colour.

