



Weingut
Hausammann

Diolinoir



Variety: Diolinoir

Provenance: Family Hausammann Iselisberg.
On the sunny southern slope of lower Thurtal.
The handcrafted grapes are obtained from
own cultivation, gently processed in our cellar,
carefully matured and bottled.

Colour: Deep ruby red.

Bouquet: Beautiful bouquet of ripe, dark forest berries
and black cherries.

Taste: Elegant and well-developed fruit, ripe, dark
berries. Well-integrated tannins with a
lingering finish.

Vinification: Traditional mash fermentation.
Matured in a tank.

Serving temperature / food recommendation:

18 °C.

To light and strong dishes, BBO, Mediterranean cuisine, venison,
cheese or "solo".