

MOSCATO ROSA



Few grape varieties have characteristics as distinctive as the Moscato Rosa grape. This Moscato yields richly aromatic wines with emphatic, unmistakable personalities. This wine produced in very small quantities, has over the years been recognised by enthusiasts as one of the finest examples of this variety in the region.



VINIFICATION

Clusters are hand picked into shallow boxes and pressed immediately. Controlled fermentation on the skins and maturation in steel tanks until bottling.

GRAPE VARIETIES

Moscato Rosa grafted on SO4.

Vine trellising: spur-pruned cordon and guyot.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed.
Organic cultivation with ICEA certification.

PRODUCTION

Approx. 3.000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	garnet red
bouquet:	rose petals, spices
alcohol content:	13,50 % Vol.
total acidity:	6,50 g/l
sugar:	130 g/l
dry extract:	38 g/l

FLAVOR

Delicate and elegant with sweet, aromatically pleasant with hints of roses.

BOTTLE SIZE 0,375 l

SUGGESTIONS FOR SERVING

A classic "vino da meditazione," for sipping by itself, but it pairs with petits fours as well.
Ideal to go with blue cheese.

THE BEST SERVING TEMPERATURE IS 10°- 12°C.