

MOSCATO ROSA

pale, brilliant red colour; complex aroma, with spicy and rose overtones; full, pleasantly sweet taste

Mark	Vigneti delle Dolomiti IGT
Grapes	Moscato Rosa
Vineyard	Becchetti and Oberrauch
Soil	moraine deposit of alluvial terracing, mixed mainly limestone–dolomite mineralogy, deep, reddish brown
Training system	simple Trentino pergola
Vine density	3.800 plants/hectare
Year of vineyard installation	1960 – 1988
Yield per plant	0,75 kg/vine
Harvesting	by hand, mid–October
Vinification	crushed grapes macerated for 5 days at 23°C; fermentation occurs in steel containers and halted when alcohol reaches 13% vol, thus retaining about 80 g/l of sugar; subsequent
Aging	12 months in steel, 6 months in the bottle
Production	1.500 bottles
Serving Temperature	14°C
Combinations	a perfect partner for forest fruits and pies with berries in general; excellent as a meditation wine



TASTING NOTES:
