



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:
