

MOSCATO ROSA

IGT 2023

VARIETAL: Moscato Rosa

AGE OF VINES: 5 – 25 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 1 – 2 Jahre

YIELD: 60 hl/ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 11.5 %

RESIDUAL SUGAR: 35.0 g/l

TA: 5.8 g/l

Contains sulphites



ORIGIN

When Prince „ Heinrich von Campofranco „ in 1851, moved from Sicily to Caldaro, he brought along some budwood of the variety Pink Muscat. This grape is very demanding in cultivation and produces minimal income.

VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINIFICATION

The wine ferments on the skins for one week at a controlled temperature of 18 °C. It is then aged for 3 months on the fine lees in stainless steel tanks.

TASTING NOTES

- light cherry red color
- aromas of rose blossoms, elderberry, and nutmeg
- harmonious with pleasant, sweet fruit and an aroma-rich finish

RECOMMENDATION

Thanks to its pleasant sweetness and drinkability, this Moscato Rosa is recommended with various desserts such as poppy seed or apple strudel and traditional „Krapfen“.