

MOSCATO ROSA

IGT 2018

VARIETAL: Moscato Rosa

AGE OF VINES: 6 – 21 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2019 – 2021

YIELD: 60 hl / ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 12,0 %

RESIDUAL SUGAR: 50 g/l

TA: 5,2 g/l

Contains sulphites

» Sometimes life's little pleasures come in liquid form. This Pink Muscat will transport you straight to the carefree atmosphere of a lakeside holiday. «

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

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

VINIFICATION

One week fermentation on the skins, at a controlled temperature of 18 °C and four-month ageing on the fine lees in stainless steel tanks.

TASTING NOTES

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

RECOMMENDATION

This wine pairs well with a wide variety of desserts, for instance, poppy-seed strudel or beignets.

