

MOSCATO ROSA

IGT 2022

VARIETAL: Moscato Rosa

AGE OF VINES: 5 – 25 years

TEMPERATURE: 10 – 12 °C

HARVESTING: 2023 – 2024

YIELD: 60 hl / ha

CULTIVATION SYSTEM: Pergola

ALCOHOL: 12.5 %

RESIDUAL SUGAR: 45.0 g/l

TA: 4.8 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

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

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.

