



Moscato Rosa Trentino

————— Fondazione Edmund Mach - Istituto Agrario di San Michele all'Adige

CLASSIFICATION I.G.T.

TYPE Passito (dessert wine)

REGION Trentino – Alto Adige

PROVINCE Trento

VINTAGE AVAILABLE 2015

GRAPE VARIETY Moscato Rosa

TYPE OF FARMING Conventional

HARVEST Manual, in mid-October

VINIFICATION

After a few days' maceration at a temperature of around 21° C, the fermentation carries on without the skins, until the right balance of sugars and acidity has been obtained.

MATURATION

The wine matures for 12 months in stainless steel and for further 6 months in bottle prior to release.

TASTING NOTE

It charms one with its bright, fairly pale red colour. On the nose it shows complex aromas of spices like cinnamon and cloves, enveloped in an elegant suggestion of faded roses. On the palate it is sweet, deliciously fruity and floral, and traversed by a vein of acidity that gives it freshness and cleanses the palate.

SIZES AND SPECIAL PACKAGING 37.5 cl Bordeaux-style bottles