



Moscato Rosa

Grape Variety: 100% Moscato Rosa

Appellation: Trevenezie

Designation: IGT

Soil Type: Marl and sandstone of Eocene origin

Harvest Period: Early October

Harvest Method: Manual

Vinification:

The grapes are destemmed, pressed, and the resulting must is left to macerate and ferment in contact with the skins for approximately 3 days to facilitate the transfer of color from the skins to the fermenting must. The grapes are then pressed, and fermentation continues in stainless steel tanks.

Aging:

Over the following months, the wine is racked and aged in stainless steel tanks until bottling.

Sensory Notes:

Color: Rosé.

Aroma: The aroma is characterized by delicate aromatic notes of rose and sweet citrus blossoms.

Taste: The palate is sweet and has a long, persistent aroma.

Pairings: Dessert wine with fruit and dry pastries.

Serving temperature: 14°C