



ROSIS

MOSCATO ROSA

Südtirol · Alto Adige DOC

Moscato Rosa is a very rare variety that originates from Sicily and has been cultivated in South Tyrol since the middle of the 19th century. The Moscato Rosa Rosis is a very floral and elegant wine, mellow and full-flavored with a nose of fresh berries.

Grape variety	Moscato Rosa
Area of cultivation/ climate	Alluvial soils in Bolzano at about 250 meters a.s.l.
Grape harvest	Middle to end of September
Vinification	Temperature-controlled fermentation of naturally dried selected grapes and maturation in stainless steel tanks followed by aging in the bottle
Tasting notes	Color: bright ruby with dark hues Aroma: floral notes of roses and nutmeg, fruity notes of red berries, aromatic Taste: delicate sweetness paired with a pleasantly fruity acidity
Food pairings	Filled donuts, poppy seed strudel, jam tarts, crêpes, fruit and chocolate desserts
Serving temperature:	8 - 10 °C
Alcohol	12,5 % vol*
Residual sugar	92 g/l*