



CANTINE  
**MONFORT**

DINAMICITÀ E PASSIONE

## **MOSCATO ROSA**

*IGT Vigneti delle Dolomiti*

### **PRODUCTION AREA**

Trentino – hilly slopes of Cembra Valley(450 mt).

### **SOIL VARIETY**

Sandy - pebbly – rough

### **TRAINING SYSTEM**

Pergola trentina

### **GRAPE VARIETY**

Moscato Rosa 100%

### **CHARACTERISTICS**

Great care is taken in deciding the best possible harvesting period. Red wine making on the skins for a few days followed by controlled fermentation. Once the desired sugar residue is reached, the temperature is instantly reduced to 0° C and the wine kept chilled until it is bottled.

Colour: varies from ruby red to garnet with amber tones.

Bouquet: pleasing, aromatic, broad, spicy with clear rose notes. The adjective “rosa” which denotes this variety of Muscatel does not refer to the colour of the wine (rosé) but to its intense and unmistakable bouquet of “rosa Tea” or tea-rose.

Palate: balanced sweetness, harmonious and rounded.

### **ALCOHOL LEVEL**

12,50 %

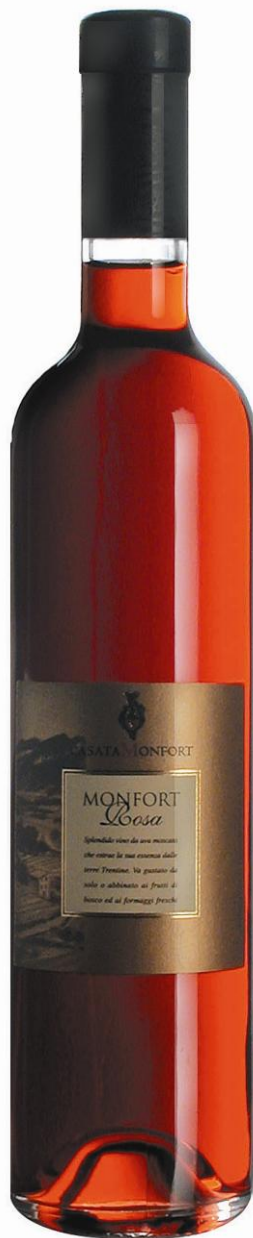
### **GASTRONOMIC SUGGESTIONS**

Biscuits, tarts, ice cream and fruit charlottes. This is a dessert wine or a wine for meditation..

### **SERVING TEMPERATURE**

10-12°C

Available in cases of 6, 500 ml bottle.



CANTINE MONFORT S.R.L. - AMMINISTRATORE UNICO

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