



KETTMEIR

MOSCATO ROSA ATHESIS

ALTO ADIGE – SÜDTIROL DOC



GRAPES
Moscato Rosa



PRODUCTION ZONE
Comune of Caldaro



ELEVATION
400 - 420 mt. a.s.l.



SOIL TYPE
Loose and gravelly,
moraine in origin



TRAINING SYSTEM
Espalier, Guyot pruned



PLANT DENSITY
5,000 plants per hectare



HARVEST TIME
Late harvested in mid-October,
placed in crates and left to dry
indoors for around 6 weeks



ALCOHOL VOLUME
14,00 % vol.



SERVING TEMP.
12 - 14 °C



RECOMMENDED GLASS
Medium-sized tulip dessert wine
glass



AGEING POTENTIAL
7 / 8 years



BOX
6 Bottles



FORMAT
37,5 cl

TECHNICAL NOTES

The very ripe grapes which have been left to dry for 6 weeks are crushed and the must macerates with the skins for a short time (3 - 5 days). This is followed by soft pressing and fermentation in small containers for around 2 to 3 months at cellar temperature.

TASTING NOTES

Pale ruby red in colour with streaks of orange. Elegant, intense nose of rose petals and cloves with very subtle hints of noble rot. Sweet but not cloying on the palate with a pleasantly aromatic aftertaste and ever-present acidity.

FOOD PAIRINGS

A wine to savour on its own or a classic with desserts and sweet treats, especially biscuits, amaretti, apple pie or ricotta tart.