

Moscato Rosa Athesis

Alto Adige DOC



KETTMEIR

Grapes:	Moscato Rosa
Production zone:	Comune of Caldaro
Elevation:	400 - 420 m.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
Bottles per case:	6
Format (cl):	37,5



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.