

Moscato Rosa Athesis

Alto Adige DOC



KETTMEIR

Variety:	Moscato Rosa
Production zone:	The municipality of Caldaro
Altitude:	At 400 - 420 m (1,315 - 1,380 ft.) above sea level
Type of soil:	Loose and gravelly, of glacial origin
Training system:	Guyot-pruned espalier
Planting density:	5,000 vines per hectare (2,025 per acre)
Harvest time:	Late, around mid-October; the grapes are collected in small crates and then dried for a further 6 weeks or so in the winery
Alcohol volume:	14.00 % vol. (actual alcohol)
Serving temp. :	12 - 14 °C (53 - 57 °F)
Recommended glass:	Small tulip-shaped dessert wine glass
Ageing potential:	7/8 years
Bottles per box:	6
Format (cl):	37,5 (12,7 oz)

Technical information

Brief maceration on the skins (3-5 days) in stainless steel, pressing and then fermentation in used barriques for around 2-3 months at cellar temperature.

Tasting notes

A pale ruby red color with orange highlights; an elegant yet intense perfume of rose petals and cloves, with faint hints of noble rot. On the palate it is moderately sweet, with a pleasant aromatic aftertaste and clean acidity.

Food matching

A classic meditation or dessert wine, accompanies well with dry pastries, apple and ricotta cakes.

