

Pasithea Rosa Moscato Rosa

Alto Adige DOC

Growing area

Moscato Rosa is grown on the hillside vineyards of Girlan at an altitude ranging from 400 to 500 m above sea level in well aired vineyards. The soil is rich in minerals, the result of ice age sedimentation.

Winemaking

The grape have been harvested at the end of october. The grapes are harvested in small crates, in which they are left to dry and their natural concentration of sugars increases. Mid-January after 2 weeks of maceration on skins the grapes are pressed. The final fermentation that follows is very slow; the high sugar content means it ends spontaneously. Aging for 8 months in small oak barrels

Tasting notes & food matching

The bouquet is a mix of roses, ripe woodland strawberries, red currants and a spicy note of cinnamon. The flavour is soft, with light tannins, a sweet fullness in the mouth and a persistent after-note. A good match when served with fruit desserts and cakes.

Vintage	2023
Growing area	Oltradige (400 - 500m)
Grape varieties	Moscato Rosa
Serving temperature	10 - 12 °C
Yield	14 hl/ha
Alcohol content	12,0.%
Total acidity	6,88 g/l
Residual sugar	188,1 g/l
Ageing potential	10 years

