

Rosea

Moscato rosa

PLONER



*Fine **dessert wine** made from varieties of the old, local Moscato Rosa. Captivating aromas of roses; mouth-filling and velvety; intense flavours with a noble and subtle residual sweetness.*

Site: Marlengo, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: very low

About the wine: By drying the grapes on the vines and on the plateau the aromas intensify; a slow and long fermentation complete this wonderful dessert wine

Alcohol content: 10.0-11.0% Vol.

Serving temperature: 10°C

Ageing potential: 5 years and more