



ROSANTICO

(Moscato Rosa Dry)

...The Ancient Nobility as Moscato...

VINEYARD:

- LOCATION: CORONA hamlet (within the town of Mariano del Friuli in Gorizia County)
- LAND REGISTRY MAP : 4 - Corona
- REGISTRY PARCEL: 1388 (partial)
- SOIL COMPOSITION: calcareous mineral base, with high presence of iron sesquioxides. Such geological characteristics, associated with this scarce endowment of organic and other nutritional elements, forces the vines to a slow vegetative growth, resulting in an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.
- TOTAL SURFACE: 01.00.40 Ha. / 2.3 acres
- YEAR OF PLANTING: 1991
- VINES DISTRIBUTION: 2,70 x 0,80 m.
- VINES PER HECTARE: 4630
- EXPOSURE: to SOUTH, rows oriented NORTH SOUTH
- TRELIS SYSTEM: GUYOT mono-lateral (4 – 5 buds per shoot cane). Light lopping during summer in order to get a better ration leaves / bunches. No fertilizers, no weed killers, no pesticides are used.

GRAPE:

- VARIETAL: MOSCATO ROSA 100%
- ZONE DOC: Indicazione Geografica Protetta VENEZIA GIULIA
- ROOTSTOCK: SO 4 KL.
- CLONAL SELECTION: “Selezione Friuli” Indigenous development – mass selected
- YIELD PER HECTARE: kg 2315 – lbs 2318 acre
- YIELD PER VINE: kg 0,500 – about 1 lbs

HARVEST : Late. The grape varietal has a high level of “colatura” (early fall at ripening) and a low fruit set the yield is very low. Moscato Rosa grapes must not be attacked by botrytis cinerea the core being a slow drying like they were raisins. That is possible only by favoring the drying up of bunches on the vines.

VINO: grapes are pressed and de-stalked and left macerating for 3 days. Fermentation on indigenous yeast resident on the bunches. Alcoholic fermentation usually takes about 4 weeks. After the fermentation the malolactic is induced by a slight increase in temperature of the fermenters. This transformation will last for about 20 days after which wines is racked and left in stainless steel tanks where fining will take place on fine lees for a minimum of 2 years, in order to get a natural proteic stability that will give the elegance and the personality that make this wine distinguish and unique. Bottled without filtration, rests in oak chests of 510 bottles and left to fine even more.

- Alcohol developed: 13,20% vol.
- Total Acidity: 6,38 g/l

DESCRIPTION :

Noble antique rare precious wine that has nothing to share with Moscato Giallo and Bianco. From a Rose color with coppery shades, the bouquet is very aromatic with nose of roses at first and then of aromatic fragrances. The wine delivers an outstanding elegance, very expressive and persistent, with a warm sinuous body with typical notes of fruits, linden tree and bergamot.

Wine for the haute cuisine, for cold and hot dishes based on pate de foi gras and for dishes of high refinement it expresses is best of its personality in every occasion.