

LINE
CRU

ALTO ADIGE MOSCATO ROSA STOCKHAMMER 2018

St. Michael-Eppan Winery added Moscato Rosa to its line of wines in 2010. A traditional and typical South Tyrolean dessert wine, its tantalizing aromas and striking elegance are always a delight. The moscato rosa from St. Michael-Eppan Winery shows a bright ruby-red color with light orange hues; it has inviting, complex aromas of nutmeg, candied fruit, dried figs and just a hint of rose petal. On the palate the wine is delicately spicy with an elegant structure, a stimulating interplay between sweetness and acidity, and a finish that is juicy and fresh.



light ruby



rose petals, nutmeg,
candied fruits



spicy, elegant



VARIETY:

Moscato Rosa

AGE:

12 years

AREA OF CULTIVATION:

Site: Stockhammerhof in Leitach

Exposure: south/southeast

Soil: Moraine debris and limestone gravel

Training System: Guyot

LESE:

mid of September; harvest and grape selection by hand.

VINIFICATION:

Fermentation in open wood. Development in stainless-steel tanks.

YIELD:

30 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14 %

Residual Sugar: 75 gr/ltr

Acidity: 5.2 gr/ltr

SERVING TEMPERATURE:

12-14°C

PAIRING RECOMMENDATIONS:

Linzer cake.

STORAGE/POTENTIAL:

5 to 7 years