



ROSENMUSKATELLER 2007

Denominazione di origine controllata

VINTAGE 2007

The year 2007 was characterized by a hot summer and a very beautiful autumn – not too hot, but always sunny. This brought us full, long-lived whites and rich, full bodied, heavy reds.

VARIETY	Rosenmuskateller
CLIMATE	Mediterranean microclimate
SOIL	glacier deposit soil
CULTIVATION	Pergola Training system
YIELD	15 hl/ha
VINIFICATION	harvest in end of September; Raising for 3 weeks to concentrate the natural aroma: mash fermentation at a low temperature level in stainless steel tanks; interruption of the fermentation to save the high residual sugar level
ANALYSIS	Alcohol: 12,5 % vol., Total acidity 6,9g/l, Residual sugars: 120 g/l 2009-2014
DEGUSTATION	Dark ruby red colour. Fine multivarious muscatel notes, with the soft scent of roses and cloves. Voluminous and balanced, pleasantly sweet aftertaste
DISH IDEAS	this very rare sweet wine is an excellent accompaniment to good quality chocolate and blue cheese.
SERVICE TEMPERATURE	9-12 ° C

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SÜDTIROL ALTO ADIGE

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