



## MOSCATO ROSA IGT TRE VENEZIE

**APPELLATION**  
IGT Tre Venezie

**PRODUCTION AREA**  
Village of Capriva del Friuli in the Collio DOC.

**GRAPE VARIETY**  
Moscato Rosa

**TYPE OF SOIL**  
The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

**VINE TRAINING SYSTEM**  
Guyot

**HARVEST**  
All hand picked

**VINIFICATION**  
After destemming, the must and pulp undergo maceration in large stainless steel vats for a variable period depending on the year. After aging in stainless steel vats for approximately eight months, the wine is bottled and ages in the cellar for twelve months.

**CHARACTERISTICS**  
Deep pink color with bright hues.  
The aroma is delicate, elegant and complex with sweet hints of roses, strawberry and raspberry syrup. In the mouth it is a rich, full-bodied wine with a lingering finish.

**BOTTLE SIZE**  
0,50 l

**ALCOHOL CONTENT**  
Approx. 15%

