MOSER



Trentodoc Rosato Extra Brut, only Pinot Noir grapes.



appellation:

Trento DOC Rosé.

grape variety:

Selection of Pinot Noir grapes, farmed and harvested by hand.

vineyard location:

Maso Warth, an amphitheatre of vineyards at 350 metres altitude that overlooks the Adige Valley and the town of Trento.

average vineyard age:

30 years.

soil:

Mostly limestone.

winemaking:

Whole-bunch pressed and selection of the juice from the first pressing. Fermentation and ageing take place in stainless steel tanks until bottling for the secondary fermentation.

ageing

Bottle-ageing on the lees for at least 40 months.

tasting note:

Pale pink in colour. The nose is complex with hints of red berries backed by slightly toasted and mature notes. The palate offers a crisp freshness and sapidity. Excellent long-lasting finish.

production:

2,600 bottles.