



ROSANTICO

(Moscato Rosa Dry)

...Antique Nobility...

VINEYARD:

- LOCATION: CORONA hamlet (within the town of Mariano del Friuli in Gorizia County Italy).
- LAND REGISTRY MAP : 4 - Corona
- REGISTRY PARCEL: 1388 (partial)
- SOIL COMPOSITION: calcareous, 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
- Orientation: to SOUTH, rows oriented NORTH SOUTH
- TRELLIS SYSTEM: GUYOT mono-lateral (4 – 5 buds per shoot cane). Light lopping during summer in order to get a better ratio 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” Indigenou development (mass selected)
- YIELD PER HECTARE: kg 2315 – lbs 2318 acre
- YIELD PER VINE: kg 0,500 – about 1 lbs

HARVEST: This varietal is harvested very late in the year; this is a challenge in and of itself since the grapes have both a low level of fruit set (known technically as “allegagione”) and fall early at ripening (known technically as “colatura”). To achieve the desired results, Moscato Rosa grapes must dry slowly without being attacked by botrytis cynerea. The only way to do this is to make sure that the process takes place on the vines while nutrients are still flowing to the bunches.

WINE: The grapes are pressed, de-stalked and left to macerating for 3 days. Fermentation is done by the indigenous yeast present in the clusters. Alcoholic fermentation usually takes about 4 weeks. After the fermentation the malolactic is induced by a slight increase in temperature of the fermenting vats. This transformation will take about 20 days, after which wines is racked and left in stainless steel tanks where fining will take place; wine is then left on fine lees for a minimum of 2 years, in order to get the natural and necessary protein stability that will give the elegance and the personality to make this wine distinguish and unique. Rosantico is then bottled without filtration, resting in chests of 510 bottles to fine even more.

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

DESCRIPTION : This ancient noble and precious varietal, despite its name, is not genetically related with Moscato Giallo and Bianco. Moscato Rosa is both very rare to find and difficult to grow. Moreover it is a daunting task try to make it as a dry wine since the risk to lose the production is high. But the reward of making it right is immense. Rose colored with shades of copper, its bouquet is very aromatic, with nose of roses at first and then of aromatic fragrances. The wine delivers an outstanding elegance, a very expressive and lasting sinuous body, with typical notes of fruits and then bergamot and linden tree. This rosé is suited for delicate ‘haute cuisine / alta cucina” but can stand on its own. It is particularly indicated to be served with elaborated first or main dishes, particularly rich ones that would include foi gras, fish such as yellowtail or tuna steak, light red meats or game with light sauces; it compliments well refined Indian Asian and Middle Eastern dishes.