



MARCO FELLUGA®



## MOSCATO ROSA

<b>Appellation</b>	IGT delle Venezie
<b>Production Area</b>	Village of Capriva del Friuli, in the Collio DOC. Elevation: 80 meters (262 feet) above sea level.
<b>Grape Varietals</b>	100% Moscato Rosa
<b>Type of Soil</b>	The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off the surface, producing little erosion and preventing standing water.
<b>Vine Training System</b>	Guyot.
<b>Plant Yield</b>	About 0.75 kilograms (about 1-3/4 pounds) per plant.
<b>Harvest</b>	All hand picked in mid September.
<b>Winemaking</b>	After destemming, the grapes underwent maceration in large stainless steel vats, and were delicately pressed to maintain their varietal flavors and aromas.
<b>Aging</b>	Once the alcoholic fermentation was complete, the wine aged in stainless steel vats for approximately 8 months. After bottling, the wine aged in the cellar for approximately one year.
<b>Tasting Notes</b>	The wine is a deep pink color with lively highlights. The nose and flavors are both delicate, yet complex with sweet notes of roses, strawberries, and raspberry syrup. It is an elegant wine with a rich, full body and a lovely, lingering finish.
<b>Alcohol</b>	13 %
<b>Residual sugar</b>	12 % by weight
<b>Total acidity</b>	5 grams/liter
<b>Bottle sizes</b>	0.5 liter