



EMPSON & CO.
Experience Italy in a Wine glass



Moscato Rosa DOC

100% Moscato Rosa. Moscato Rosa has a bright ruby red color, with an intensely aromatic nose featuring rose, cloves, cinnamon and orange peel. On the palate, it is fascinating, complex and elegant -- lively and perfectly balanced between the acidity, sweetness and tannins.

“Since its foundation in 1880, the winery has focused on the quality of the grapes and bringing out the best in them. Special attention has always been given to using the minimum and most selective chemical substances during cultivation and fertilization.”

Wine exported to: Canada, USA

Most recent awards

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:	100% Moscato Rosa
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Pumpovers
Length of maceration:	max. 12 hours
Malolactic fermentation:	no
Aging containers:	Stainless steel
Aging before bottling:	5 months
Aging in bottle:	3-4 months
Closure:	Cork free



Vineyard

Organic:	No
Vineyard location:	Near Egna, Alto Adige
Soil composition:	Porphyric sand and marl
Vine training:	Guyot and Pergola
Altitude:	250 meters (820 feet) above sea level
Vine density:	4,000-9,000 plants per hectare
Yield:	15-35 hL per hectare
Exposure:	Southwestern

Years planted:	1985, 2012
Age of vines:	4-33 years old
Time of harvest:	October
Total yearly production (in bottles):	12,000-15,000

Tasting Notes and Food Pairings

Tasting notes:	A bright, fragrant ruby red wine with lively freshness and an intense aromatic nose with notes of rose, cloves, cinnamon and orange peel. On the palate, the wine is fascinating with complexity and an elegant structure, and a balance between acidity, sweetness and tannins.
Serving temperature:	Best served at 14 -16 °C (57.2 - 60.8 °F).
Food pairings:	Ideal for creative pairings and as a meditation wine. It is perfect with dry chocolate cakes, with the traditional Austrian Linzer Torte and with other chocolate sweets.
Aging potential:	3-4 years
Winemaker:	Stefano Tiefenthaler / Angelika Gabrielli