



La Rosa



Grape Varieties: Moscato, Molinara

Vineyards: The vineyards are located 120 to 140 meters above sea level and they are south facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

Harvest: The grapes are harvested at the right maturation, kept in small wooden boxes and left to wither in a drying loft.

Vinification: When the sugar content reaches the right concentration to ensure 18% potential alcohol, the grapes are pressed and left to macerate for 2- 3 days before the fermentation. When the must has spontaneously run off, the fermentation takes place for 10-15 days. Once 14% alcohol is reached, the wine is transferred to another vessel and chilled to settle the right sugar balance. The bottling is done in the spring following the harvest and the bottle size is 375 ml.

Tasting notes: It is essential to catch at the right moment the perfect magical balance of sweet and bitter, making this 'passito' eminently drinkable with great pleasure.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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