

The logo for Franz Haas, featuring the name 'FRANZ HAAS' in a stylized, hand-drawn font. The letters are black and connected, with a thick black line crossing through the middle of the text from the bottom left to the top right.

MOSCATO ROSA

PRODUCTION AREA

The Moscato Rosa vines grow at an altitude of 250 to 300 meters in a well-ventilated area. Wind is essential to avoid accumulation of humidity that would cause the development of molds such as botrytis which would produce a decrease in color intensity and would also destroy the variety of aromatic components. The land chosen for the Moscato Rosa faces south / southwest and the soil is composed of a mixture of porphyry, sand, clay and limestone.

WINEMAKING

The wine is vinified like a red wine though with a shorter maceration to avoid the tannins that would be too astringent. Once the desired characteristics are achieved the fermentation is interrupted by refrigeration. The young wine then stays in stainless steel tanks until bottling.

WINE DESCRIPTION

Moscato Rosa has a bright ruby red color, with an aroma of a lively freshness and an intense aromatic bouquet with notes of rose, cloves, cinnamon and orange peel. On the palate, the wine fascinates with a complex and elegant structure and an enchanting game between acidity, sweetness and tannins.

FOOD PAIRING

Moscato Rosa is a very special sweet wine that ranges from being an aperitif wine to a meditation wine. It is great served with chocolate cakes, fruit tarts and cocoa desserts.

YIELD PER HECTARE 15 - 25 HECTOLITERS

PRODUCTION 12,000 - 15,000 BOTTLES

RECOMMENDED SERVING TEMPERATURE 14° C - 16° C

FRANZ HAAS

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