



TIEFENBRUNNER

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CLASSIC

ROSENKÖNIG "Classic"

MOSCATO ROSA

2015

VIGNETI DELLE DOLOMITI igt

Description: this dessert wine is a light ruby red in colour with garnet reflexes, distinguished by a powerful bouquet, reminiscent of roses, cloves and cinnamon. Elegant, velvety and full-bodied, it has a strong, sweet, lingering finish.

Food pairing: semifreddo, South Tyrolean krapfen, mould cheeses
Serving suggestion: 12 – 15 °C

Varietal: 100% Moscato Rosa
Growing area: south-, southwest-facing sites in Lavis (TN)
Soil: chalk gravel moraine soil
Training system: guyot; 6,000 – 7,000 vines / hectare
Yield: 50 hl / hectare
Age of vines: up to 15 years
Vinification: fermentation and maceration in stainless steel tanks; malolactic fermentation and maturation in stainless steel for 5 months
Barrels: stainless steel tank



Alcohol: 12.5% by vol.
Acidity: 5.2 g / litre
Residual sugar: 70 g / litre

Release: February 2016