

ALTO ADIGE DOC
**MOSCATO
ROSA**
ABTEI MURI
2023



***The sweet temptation.
A special rarity,
aromatic and elegant.***

TASTING NOTES

This dessert wine has a bright ruby color. On the nose, it has intense multi-layered aromas of fresh nutmeg, dark red roses, dried apricot, fig and clove. On the palate, the wine is elegant and harmonious with a fine balance of sweetness and acidity. A wine with finesse and a playful finish.

Best enjoyed well chilled with chocolate mousse with strawberries, buckwheat cake and sweet yeast dumplings.

To enjoy this wine at its best, drink within 7 years.

Alcohol: 12,00 % vol.

Total acidity: 6,90 g/l

Residual sugar: 153,00 g/l

IN THE VINEYARD

Our Moscato Rosa grapes are cultivated at an altitude of 250 m on deep sandy and loamy alluvial soils and south exposition in our vineyard at the confluence of the Rivers Adige and Isarco.

IN THE CELLAR

Following the harvest within October (vendemmia tardiva), the grapes undergo temperature-controlled fermentation in stainless steel at 25°C. Pressing takes place after a one-week maceration period, with fermentation continuing for several weeks more. The wine is then aged 50% in stainless steel and 50% in barriques for 12 months.

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WINE ESTATE | MONASTERY CELLAR



MURI-GRIES has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

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