

ALTO ADIGE DOC  
**MOSCATO  
ROSA**  
ABTEI MURI  
2017



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

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## 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 Buchteln (sweet yeast dumplings).

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

**Alcohol:** 14,00 % vol.

**Total acidity:** 6,00 g/l

**Residual sugar:** 116,00 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.

**MURI-GRIES**

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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