



MARCO FELLUGA®

MOSCATO ROSA



Appellation	IGT Tre Venezie
Production area	Village of Capriva del Friuli, in the Collio DOC. Elevation: 80 meters above sea level.
Grape Varietals	Moscato Rosa
Type of Soil	The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.
Vine Training System	Guyot
Harvest	All hand picked
Winemaking	After destemming, the grapes underwent maceration in large stainless steel vats, and were delicately pressed to maintain their varietal flavors and aromas.
Aging	Once the alcoholic fermentation was complete, the wine aged in stainless steel vats for approximately 8 months. After bottling, the wine aged in the cellar for approximately one year.
Colour	The wine is a deep pink color with lively highlights.
Aroma	The nose and flavors are both delicate, yet complex with sweet notes of roses, strawberries, and raspberry syrup.
Taste	It is an elegant wine with a rich, full body and a lovely, lingering finish.
Bottle size	0,50 l