

sanMAURO

MUSCAT ROSE, SEMI-SWEET

Quality semi-sweet rose wine with residual sugar, produced from the Muscat Rose (Poreč Muscat) grape variety from which you can get an aperitif and dessert wine with both a suggestive taste and moderate acidity. Its colour is bright light pink and the

scent is rather complex, floral and fruity, with an immediate persuasive scent of wild strawberry and next an enveloping Bulgarian rose shade. So it achieves a perfect harmony with the right amount of residual sugar and pleasant floral and fruity

flavour. Because of the characteristic monoecy of flower itself, harvests have been inconsistent since the times of our ancestors, with an inevitably limited production. Anyway, it is classified among wines of both high quality and rarity.



<i>Culinary recommendations</i>	both as aperitif and dessert wine
<i>Varietal composition</i>	100 % Muscat Rose (Poreč Muscat)
<i>Harvest</i>	manual, in the first half of September
<i>Vinification</i>	maceration for 12 hours in stainless-steel containers
<i>Maturation/finishing</i>	2 months in stainless-steel containers
<i>Alcohol content</i>	10-13,0 % vol.
<i>Total acid</i>	4,5-6 g/l
<i>Total sugar</i>	22-28 g/l
<i>Age of the vineyard</i>	median age, 25 years
<i>Vineyard slope direction</i>	south-southwest
<i>Number of vines per ha</i>	3800
<i>Vineyard cultivation</i>	integrated
<i>Altitude</i>	200-320 m
<i>Pruning system</i>	single or double Guyot
<i>Type of soil</i>	Flysch
<i>Production per ha</i>	1500-2500 l
<i>Number of bottles per year</i>	3000-4000
<i>Bottle</i>	0.50 l
<i>Recommended serving temperature</i>	8-10 °C

*Ageing/bottling potential: recommended to be consumed within 3 years after harvest.
Contains sulphites - Keep in a dry and dark place, away from heat and direct sunlight.*