



## LA ROSA

Rosato del Veneto  
Indicazione geografica tipica passito

**Vitigni:** Moscato e Molinara

The grape harvest at the right maturation is kept in small wooden boxes and left to dry in a shed. When the sugar content reaches the right concentration to ensure 18% alcohol, usually in December, the grapes are pressed and left to macerate for 2-3 days up to the fermentation.

When the must is run off the fermentation takes place for 10-15 days. Once the correct alcohol level is reached the wine is transferred to another vessel and chilled to stop the fermentation.

Because the Moscato can add some herbal nuance to the wine it is essential to catch the perfect balance of sweet and bitter at the right moment, making this 'passito' eminently drinkable with great pleasure.

The bottling is done in spring following the harvest.

### **Az. Agr. Cavalchina**

Via Roma, 17 - Villafranca - Vr - Italy - Tel. +39-045-516002 - Fax +39-045-516257  
P.IVA 00610870230 - [info@cavalchina.com](mailto:info@cavalchina.com)