

villa M

Rosè

Moscato & Brachetto grapes

Varietal Composition: 60% Moscato & 40% Brachetto

Harvest: end of August

Vineyard: Piemonte, Monferrato

Maceration: about 12 hours only for the Brachetto

MLF: no

Ageing: in stainless steel before fermentation

Chemical Analysis

Alcohol: 6%

Total Acidity: 5,70g/l.

Sugars.: 130 g/l.



Winemaking

Both Moscato and Brachetto grapes for Villa M are hand picked and rapidly carried to the cellar. The Moscato is pressed immediately while the Brachetto goes through an overnight skin maceration. Both the juices undergoes the natural process of cold clearing and then are placed into the refrigerated cells, where they're kept at low temperature until the preparation and bottling. After a few weeks/month, depending on the need, the blend between the two juices is made and the fermentation is starts at 16-18°C. When 5% alcoholic degree is achieved, fermentation is stopped through sterile filtering.

Tasting Notes and Food Pairing

Villa M Rosè: distinctly primary aromatic scents that recall the Moscato & Brachetto grapes. The fresh red berries fruit with the evolution it can develop into more complex notes ranging from floral to acacia honey.

Fresh and fragrant flavor that balances very well the sweetness.

Food pairings: Food pairing is not necessary due to low alcohol and great balance. Excellent h24. Perfect as an aperitif. The Villa M Rosè, and white and red versions, are easily combined with fresh fruit. Excellent with a wide range of desserts, but also intriguing with sweet or savory snacks.