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| <b>Name:</b>                | <b>Migoleta Moresca</b>  |
| <b>Denomination:</b>        | I.G.P. Rosso Vigneti delle Dolomiti<br>Late Harvest Raisin Wine  |
| <b>Wine:</b>                | Lagrein – Syrah (in same percentages)  |
| <b>Type of cultivation:</b> | In densely planted rows with pruning à la Guyot<br>(n. 9.730 plants/hectare)   |
| <b>Production:</b>          | Late period grape picking, at the end of October with very limited production and presence of botrytis and berries gently dried. Then further raisining in crates follows in a dry and airy environment which is constantly controlled bunch by bunch manually and carefully until February with a final reduction of 70% in weight/grapes |
| <b>Place of Production:</b> | “Collina Zinzèle” vineyards on the slopes of Monte Baldo, at an altitude of 350m.  |
| <b>Vinification:</b>        | Direct crushing of the grapes in the winepress with extraction of colouring agents and followed by vinification without skins and slow fermentation in barriques. Refining in oak for 24 months.   |
| <b>Wine refining:</b>       | First racking and subsequent bottling for long ageing in bottles (for over a year).  |
| <b>Alcoholic strength:</b>  | 13% vol. and 90 g./l. natural sugar residue  |
| <b>Characteristics:</b>     |  |
| <b>Colour:</b>              | Clear ruby lightly amber coloured.   |
| <b>Smell:</b>               | Floral, with hints of fruits and strawberry jam  |
| <b>Taste:</b>               | Delicate, smoothly intense.  |
| <b>Ageing:</b>              | Collector’s wine that may be kept for a long time  |
| <b>Serving Temperature:</b> | Pleasantly served at 12°-14° C   |
| <b>Best with:</b>           | At the end of a meal, great with fine desserts and chocolate. Pleasant with marbled or fresh goat cheese, accompanied with honey   |