

Mosi

Our Mosi rosé wine, uses 100% Malbec grapes, known for their intense aroma, light, soft and fresh taste. The Malbec grape is a red wine grape variety that is not indigenous to Puglia (IGT) but flourishes exceptionally well on our soil. The Malbec grapes bleed their colour into the wine very quickly, resulting in a fresh, well-coloured deliciously light rosé.

WINE	Mosi
GRAPE VARIETY	100% Malbec
DENOMINATION	PGI (Protected Geographical Indication IGT (Indicazione Geografica Tipica, Italian)
PRODUCING AREA	Polignano a Mare
DISTRICT	Puglia - Italy IGT
TYPE	Dry, light, fruity 23.5gr
ALCOHOL	13 %
ACIDITY	5.80gr/lt
RESIDUAL SUGAR	3.10 gr/lt
BOTTLE	75cl

WINE MAKING Cryomaceration is undertaken at a temperature of 5 ° C. After many hours, the extraction from the grape skins takes place through soft pressing. This allows easier extraction of all the best grape characteristics and encourages the fruity, fresh flavours to develop before the fermentation process begins. It is then aged on lees (batonnage) for three months and placed in suspension. We age this light and fresh wine in steel barrels for 3 months then a further 3 months in the bottle.

ORGANOLEPTIC DESCRIPTION The delicious Malbec grape gives this wine a soft pink colour. It has an intense aroma of pomegranate and berries and is illuminated by delicate reflections of cherry. On the nose it is fruity with hints of black cherry and raspberry. It is well-structured and deeply flavoursome, leaving a soft, fresh taste in the mouth.

SERVING TEMPERATURE 10°-12°

