

# “Rosa di Monte Torre” Moscato, Gorgo, Organic 2020



## Region

A wide and temperate agricultural region stretching from Venice to Verona and north to the Alpine foothills. In the west around Lake Garda, are the important generic wines - Valpolicella, Soave and Bardolino. Much of Italy's commercial Pinot Grigio and Merlot is grown further east, but the Glera grape makes the region's distinctly fashionable sparkling wine, Prosecco. However the recent popularity of Amarone and Ripasso has really re-established this region as one of Italy best wine growing areas and quality is out of all recognition from the light carafe wines of the early 80's.

## Producer

Gorgo was established in 1973 in the village of Custoza. Originally only 22 hectares, the estate now stretches over 60 hectares in the 'Bianco di Custoza' and 'Bardolino' production areas. The estate is owned and managed by Roberta Bricolo with a skilled viticultural team who have been in place for nearly 30 years. All the wines are hand crafted and of very high quality. The light, white soils of the region are full of pebbles and silt rich in calcium which gives the wines a distinctive mineral character.

## Tasting Notes

This Moscato is harvested as late as possible, with the grapes left to ripen on the vine. Fermentation takes place in stainless steel and ages for 6 months in the vats followed by a further maturation of 24 months in the bottle. The wine has a fresh but complex fruit profile, with exotic tropical fruits, ripe citrus fruits and a very floral profile, with hints of rose. The persistent acidity keeps the sugar beautifully in balance, combining with the lush body leaving a complex finish.

## Food

Try with With strong, tangy cheeses as a contrast, dry pastries with walnuts and almonds or enjoyed on its own.

### Technical Information

<b>Country</b>	Italy	<b>Dry/Sweet Style</b>	Sweet
<b>Region</b>	Veneto	<b>Alcohol Content</b>	13.5%
<b>Grape(s)</b>	Muscat (100%)	<b>Closure Style</b>	Not Set
<b>Type</b>	Sweet	<b>Organic/Biodynamic</b>	Organic
<b>Style</b>	Aromatic	<b>Allergens</b>	<b>Milk:</b> No
<b>Oaked Style</b>	Unoaked		<b>Egg:</b> No
<b>Body Style</b>	Light bodied	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes
<b>Sustainable</b>	Yes-sustainable practices		<b>Vegan:</b> Yes



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk