



FIOR DI ROSA - MOSCATO IGT Trevenezie 2022

AZIENDA AGRICOLA FOFFANI

This Moscato Rosa in a firm and sweet version is young, graceful, slim, fragrant, fruity. Classic dessert wine but with a curious character, which also looks with interest at unusual or even savory combinations. A small pink universe waiting to be discovered.

Character: Young, graceful, fresh, slim, light, of a distinctly territorial nature.

Organoleptic examination:

- Color: bright pink
- Nose: delicate and typical, fruity, with hints of raspberry, red berries, sweet flowers
- Palate: sweet and gentle, with a harmonious and dry finish as per the terroir

Classification: IGT Trevenezie

Alcohol Content: 12% vol.

Service temperature: 8/10°C, or at cellar temperature

Pairings: Biscuits and dry pastries. Typical desserts: cantucci, offelle, puff pastries, sbrisolona, torcetti, rustic desserts and shortcrust pastries. Spicy mustard-type jams. Summer aperitif with savory puff pastries, lard.