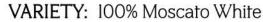


MOSCATO BIANCO IGT PUGLIA BIO



AREA: vineyards Marchesana, Gioia del Colle

and Macchia di Gatto, Casamassima

TYPE OF SOIL: red ferrous soil, with underlying

limestone layer

GROWING METHOD: Guyot **PLANTS PER HECTARE:** 4300

PRODUCTION PER HECTARE: 70 HL

GRAPE GATHERING: mechanical harvest during

the first week of September

MACERATION: soft pressing and brief maceration

for 2/3 hours in the press

FERMENTATION: 20 days in stainless steel tanks

at 13°C

AGING: 3 months in stainless steel tanks and

2 months in the bottle

ALCOHOL CONTENT: 12% vol. RESIDUAL SUGAR: 4 GR/LT

TASTING NOTES

SIGHT: Straw yellow with green glares

NOSE: Fine and delicate scents of lemon,

white peach, rose, anise and sage

PALATE: Smooth taste, aromatic and well balanced,

with a pleasant mineral conclusion

