

MOSCATO DRY

MOSCATO BIANCO IGT PUGLIA BIO



VARIETY: 100% Moscato White

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