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Azienda Agricola Antonio Dellabianca
Piazza Casa Nuova, 3 - Pietra de' Giorgi (PV) - Tel. 0385 85291

Moscato

Denominazione di Origine Controllata

Grapes: mono-crop yellow muscat vine

Vines: Old vines; guyot pruning, mt 1,80 between rows, mt 1,00 between each vine. Buds per vine 14-16.

Terroir clay and gravel with a good balance of organic substances. 7-10% thinning

Yield: 80 q hectare

Harvest: Hand picked at the beginning of September.

Vinification: Soft crushing and de-stemming with a brief skin contact of 12 hours

Ageing: In tanks for 3 months then bottled for at least 30 days.

Alcohol: 5,5% in volume

Bottles: Champagne style

Colour: Straw yellow, with golden reflections.

Bouquet: Aromatic, with yellow fruit and floral reminiscences and salvia nuances.

Tasting notes: Aromatic, sweet, crisp, delicate

Serving temperature: 8-10°C

Food Pairing: With salumi as an aperitive, sweet biscuits and traditional patisserie, creamy desserts