

MOSCATO IGT

Wine made from Moscato grapes.

GRAPES

Mono-crop moscato giallo.

VINES

Relatively newly planted vineyards. Guyot training, 2.5m between rows, 1m between vine stocks. 14-16 buds per vine. Stony clay soil with a fair amount of organic matter.

The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned by 7-10% after flowering.

HARVEST

The grapes are picked by hand early in September and selected in the vineyard.

ALCOHOL

12.5% vol.



VINIFICATION

Soft pressing and destalking with 12 hours on the skins.

AGEING

In vats for 3 months, then at least 30 days in the bottle. The wine is not filtered.

CHARACTERISTICS

In the glass the wine is straw-yellow with golden hues. The bouquet is aromatic and intense. There are soft notes of yellow fruit (peach, apricot, pineapple). On the palate it is fresh, with a slight sparkle, sweet. It has good intensity persistence and finish.

SERVING TEMPERATURE

8-10°C.

FOOD PAIRING

In the Oltrepò Pavese it is traditionally served as an aperitif with a platter of cold cuts. It is perfect with aromatic foods like risotto with homey and pecorino.

