



Vine varieties: Moscato Bianco
First vintage: 2013

Altitude: 120-200 meters sea level

Exposure: NE/NW

Density per hectare: 6.300 plants

Training system: spurred cordon

Soil: medium clay with small pebbles and Pliocene marine sediments.

Vinification and ageing: whole bunches immediately pressed after the picking, cold static decantation and fermentation from spontaneous yeasts until complete sugar exhaustion. Aging for 6 months on its lees in steel tanks at controlled temperature.

Color: bright yellow with emerald shades.

Aroma: intense, wide and smart, with deep notes of sage, cedar, apricot, combined with hints of laurel and myrthe; the aromatic set is remarkable for elegance and complexity.

Taste: graceful and delectable, with a sharp balance; the slightly bitter aftertaste goes with aromatic marks and alluring minerality.

Service temperature: 10-12 °C

Food suggestions: besides the usual combinations with fish, it is great with white meat, dishes with asparagus, artichokes, curry and "fusion" recipes. Really great even with fresh or medium-aged cheese.