

MOSCATO “MUSCATÈ BIANC”



KIND OF WINE : white, sweet

CÉPAGE : 100% Moscato

PLANT: guyot simple

YIELD: 75 hectolitres / Ha

RIPENING: this wine doesn't require any ripening due to its freshness peculiarities

REFINING: the wine is ready 1 month after bottling

FERMENTATION TEMPERATURE: at 17-18°C until reaching an alcohol content of 5 degrees, then it is suddenly reduced to 0°C for stopping the fermentation. Before bottling the wine is filtered in a sterile method.

PERIOD OF FERMENTATION: 5- 7 days

MALOLACTIC FERMENTATION: it has to be avoided

BOTTLE PERIOD: November – December

ALCOHOL CONTENT: 5,0% by Volume

TOTAL ACIDITY: 5,5

PH: 3,2

AVERAGE ANNUAL PRODUCTION: 20.000 bottles (750 ml)