

MOSCATO

Toscana IGT



Name and appellation: Moscato, Toscana IGT.

Grape variety: 100% Moscato.

Vineyard extension and number of bottles produced: 5000 sq m, 2000 bottles.

Exposure: north/south.

Soil type: mainly clay soils with high mineral content (iron).

Planted: 2017.

Density: 6900 vines per hectare.

Training system: spurred cordon.

Yield: approximately 0.700 Kg per vine.

Harvest: manual, with a meticulous selection of the clusters.

Vinification: the grapes are de-stemmed, lightly crushed, and placed in 800 l terracotta amphorae together with the skins. Red fermentation, carried out with no added yeasts, lasts approximately 20 days.

Refinement and aging: in terracotta amphorae for 3 to 5 months, plus another 4 months in the bottles.

Aging capacity: up to 8 years.

Tasting notes: bright golden-yellow in color. On the nose, it displays notes of orange peel, candied tropical fruit, cotton candy, acacia honey, and wildflower honey. The contrast between the aromatic nose and fresh, vibrant mouthfeel is fascinating. The taste is complex and elegant, reminiscent of lavender, rosemary flowers, and purple sage. The captivating effect created by the blend of aromas, freshness, and savoriness, and the fresh, persistent finish make for an irresistibly inviting wine.

Suggested pairings: oysters, deep-fried sage and zucchini blossoms, white chocolate desserts, petit fours, and cookies.

Serving temperature: 10 °C in summer, 12 °C in winter.



Biointegrale



Biologico



White

750 ml

12,5%