



Moscato secco

Piemonte DOC "Sei Anime"

12,5% alc. vol



Moscato



Piedmont • Monferrato



The majority of the grapes come from the ancient production area of Moscato called Sessame; a selection of vineyards based on simple concepts. The vines are over thirty years old with a modest production. The altitude is between 250 and 450 meters above sea level in areas where the "Marino" wind blows.



Training system: Guyot. Plant density between 4000-5000 yield per hectare. Average production: 60 quintals of grapes per hectare. Average age of vines: 35 years. Harvest in late September, exclusively by placing whole grape bunches in cases. The whole bunch is then cooled and pressed. This is followed by a cold static settling, the inoculation of selected yeasts and finally the maturation takes place for seven months in stainless steel tanks on its own yeast. Malolactic fermentation takes place only if necessary.



It has a pale straw yellow color which over time evolves into more intense reflections. On the nose it is initially characterized by balsamic herbs and a minerality reminiscent of flint. As the site acclimates to the glass, one discovers a bouquet of flowers between elderberry and hawthorn and a fruity note of white plum and gooseberry. Aging in the bottle will make the aforementioned notes warmer until they evolve to a state of maturity. On the palate it shows a great structure, it is full, harmonious, with barely hinted hardness, typical of white Moscato in the dry interpretation.



Enjoy it with an open mind; it is recommended with all fish dishes, preferably shellfish, and soft cheeses; another very pleasant pairing occasion can be with all the spicy cuisine, Asian, Indian, African, whose aroma is an intense prerogative of the dish. In the vegan, soups not excessively rich with legumes, and always well spiced, find a natural combination with this wine.



750 ml



6 bt/ct



80x120
eur-epal



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500 g



7,5 kg



95
ct/pallet



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