



MOSCATO I.G.T.

Assedio

AVAILABLE FORMATS

750 ml (bottle)

ALCOHOLIC CONTENT

12% – 13% by vol. (depending on vintage)

GRAPE VARIETY

100% Moscato

GEOGRAPHIC LOCATION

Second Oltrepò Pavese hill slope vines in the districts of San Damiano al Colle, Montecalvo Versiggia and Volpara

VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a clay component, located at 260/350 meters a.s.l. Traditional Gnjot cultivation method with pruned-spur cordon-trained vines

VINEYARD AGE

10/35 years

VINIFICATION

Obtained from a short maceration on the skins, a soft squeeze of grapes followed by immediate separation from the skins. The resulting must is then stored in steel tanks where the initial fermentation takes place at a temperature of 14-18 degrees Celsius for around 10-15 days. Here the alcoholic fermentation occurs in a smaller environment. Subsequently, the wine undergoes pouring off several times

REFINEMENT

Concluding in a period of approximately three months in steel tanks in order to mature further. Following this process the wine is then bottled and aged for 2/3 months in the bottle

ORGANOLEPTIC CHARACTERISTICS

Characteristic straw yellow colour with greenish hues. Aromatic, fruity and fresh with floral notes of citrus, peach blossom, apple, pear, plum and honey. A smooth, elegant and well structured wine with a persistent finish

GASTRONOMIC ACCOMPANIMENT

Excellent with a starter (antipasto). Delicious throughout the entire meal. Particularly good with fish. Also enjoyable with white meats and a variety of cheeses. Perfect with pizza

SERVE AT 8°