

/ Collina d'Oro

Umbria Passito IGT

Grape variety:

100% moscato giallo, from sustainable farming

Vineyards specifications:

vines planted in 1999 with guyot training system, east/south-east exposure, white clay and sandy soils

Plant density and yield:

6.500 plants/hectare with a production of 0,45 kg of grapes per plant (40 quintals/hectare)

Harvest:

totally hand-picked in the last week of October

Winemaking:

the dried and dehydrated grapes are gently destemmed and pressed, the skin maceration lasts 7/8 days and the fermentation takes place with wild yeast in stainless steel tank, where temperatures are strictly controlled

Ageing:

6 months in stainless steel tank in contact with the fine lees, it doesn't go through the malolactic fermentation and, after being bottled, it refines at the least 3 months in the bottle

