



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Moscato

Moscato IGT Provincia di Pavia Sweet Wine

Grape variety: 100% Moscato

Features

White colour with typical gold highlights.

Unmistakable, fruity, fresh bouquet with hints of sage, citrus and small white flowers.

Sweet, fresh, elegant taste, balanced acidity and natural sweetness, soft with a long, fruity, mineral finish.

Residual sugars: 100 g/L

Alcohol: 5% vol.

Total acidity: 7

Vineyard

Hilly area between 300-350 m above sea level with south-south west exposure.

Soil: Calcareous clay

Training method: Guyot and Casarsa

Plant density: 5,500 plants / hectare

Harvest

Harvest method: By hand

Harvest period: first week of September

Yield per hectare: 100 q. / hectare

Vinification

The grapes are harvested by hand and soft pressed (yield 65%). The must obtained is placed in an autoclave for the alcoholic fermentation and when a slight overpressure is reached, equal to 1.5 atmospheres, the fermentation is stopped with cold and the wine is bottled.

