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Moscato Fermo IGT Trevenezie - cl 75

The geographical indication "TREVENEZIE" includes Veneto and Friuli Venezia Giulia Regions and the province of Trento. This IGT includes Moscato, the aromatic vine par excellence. Its name derives from "muscum", meaning musk. It was grown by the Ancient Greeks, who exported it to Southern Italy, and reached the north during the Middle Ages thanks to the Venetian merchants. With its explosive yet elegant bouquet, the still version of *Vino dell'Amore Petalo Moscato* Bottega is characterized by moderate sweetness, quite low alcohol content, and an intense, characteristic aroma which is released at every sip.



Production Area: Veneto and Friuli, Italy

Vine: Moscato

Plants per Hectare: 3000

Training System: Double Inverted

Harvest Period: First days of September

Yield per Hectare: 140 q/Ha

Characteristics:

Production Area

Moscato grapes used in this wine are from an area with a great variety of terroirs. Climate is quite homogeneous, as the Pre-Alps shelter it from cold northern winds. It is temperate, with hot summers, and cold, though not excessively rigid winters, with good temperature excursion. Soils are of sedimentary and alluvial origin, with medium-texture, are rich in clay and minerals and averagely fertile.

Production Process

- > Grapes are generally harvested early in September.
- > Grapes are destemmed, the must is cold-macerated with the skins for three hours. Cold-maceration favors the extraction of:
 - > primary aromas, contained in the inner part of the skin (the cold breaks the cell membranes and allows for an easier extraction);
 - > mannoproteins and polysaccharides in general.
 Thanks to this procedure, the must is richer in varietal aromas and more structured. The low temperature prevents the fermentation from starting, allowing to extract less tannins and polyphenols, which would make the wine bitter and astringent.
- > Grapes are softly pressed removing the skins, then the must is left to ferment at a controlled temperature of 16 °C.
- > After that, the wine is transferred in steel tanks, where it is rests on lees. Lees are yeasts that, having terminated their life cycle, release many substances which are fundamental for the body, structure, stability and aromatic complexity of the wine.
- > At the end of the process, the wine is stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Strong yellow with golden reflexes.

Bouquet: Ample and characteristic, with notes of apricot, white peach, citrus and exotic fruit.

Taste: Sweet, refined, with an intense and persistent aromaticity which reminds of its bouquet.

Chemical Characteristics:

ABV: 9%

Sugar, g/l: 45-50

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 10-12 °C

Serving Suggestions: Perfect with fruit and the main cakes of Italian and international cuisine, it is also ideal with aged or blue cheeses.

Enjoy it within: 24 months.



Recommended Glass: Tulip.