

Moscato dello Zucco

100% Moscato Bianco.

Vineyards cultivated with South exposure, at a density of 5000 plants per hectare and yield of 6500 kilo-grams per hectare. Manual harvest in the second week of September.

Vinification

Riper grapes of Moscato Bianco are selected in the vineyard and placed in a single layer perforated crates with a capacity of approximately 3 kilograms. Drying takes place in the cellar until the initial weight is reduced by 50%; after very soft pressing and 12 hours of static decanting, the must goes on to ferment in barriques, where it remains until bottling.

