

Evien Moscato Secco

Classification: Vino Bianco da Tavola

Variety: Moscato d'Asti

Vineyard:

Location: Neive, Canova

Extension: 1 ha

Yield: 30-40 quintals/hectare (Integrated Pest Management System)

Age: 1990

Characteristics:

- **altitude** 380 meters above sea level
- **exposure** south
- **density** 4300 vines/hectare
- **vine growing** guyot

Harvesting period: in the end of september, consequently the phenolic maturation phase and climatic conditions.

Harvesting method: manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, and clusters immediately put in stemmer-crusher

Vinification and maturing: after crushing and soft pressing, the must is kept in stainless vats at 8°C for 12 hours, then we drop temperature to 2° for 18 hours. Consequently, racking off of the lees divides most and skins and grape seeds. Juice is conserved until be united to the liquid part obtained from solid parts soft pressed. Alcoholic fermentation performs at temperature controlled of 12-14°C then is left to macerate lees contact for 3 months, and kept at 0°C for a week, filtered, and bottled after a month.

Tasting notes:

Color: golden yellow with highlights greenish and golden

Fragrance: very aromatic and very equilibrated intense with fresh hints of dried apricot, saffron, flowers of peaches and sage

Taste: homogeneous in all aspects, elegant and consistent

Gastronomic combination: cheeses of average and tall seasoning, meats and fish-cruditè

Serving temperature: 13°C

Alcohol content: 14,5%

Dry extract: 30

Acidity: 6

Production: 3500 bottles



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