



LA VOLPE E L'UVA

Moscato di Volpara

Moscato Dolce Provincia di Pavia IGT 2018

TYPE

Moscato Dolce Provincia di Pavia IGT.

GRAPE

Moscato (100%) with a blend of three types: Moscato Bianco (for the most part), Moscato Giallo and the indigenous variety Fior d'Arancio.

AREA OF PRODUCTION

The grapes come from vineyards located in the Comune of Volpara and grown under our own agronomic control. Volpara is located in the high-hill belt of the Eastern part of the Oltrepò Pavese area.

YIELD

65 hl/ha

SOIL

Eocenic calcareous marl.

PLANTING DENSITY

3000-4000 plants/ha.

ALTITUDE

400 m AMSL

EXPOSURE

East, South-East.

TRAINING SYSTEM

Guyot system.

VINIFICATION

The whole grapes, hand-harvested in little baskets, are put through a conveyor belt to the crushing machine. Short maceration of the grapes prior to the soft pressing. The free-run juice is then clarified and put in stainless vats where fermentation begins. Once the right alcohol volume has been reached, the fermentation is interrupted by chilling to 0 °C.



ALCOHOL VOLUME

4,54%

TOTAL ACIDITY

6,72

PH

3.22

DRY EXTRACT

25 x 1000

RESIDUAL SUGAR

108 g/l

MOUSSE

Fine, light, quite persistent mousse.

TASTING NOTES: COLOUR

Straw yellow colour with luminous reflections.

TASTING NOTES: BOUQUET

On the nose it reveals an intense bouquet, with notes of apricot, yellow peach, Reinette apple and a hint of sage and mint.

TASTING NOTES: ON PALATE

On palate it's elegant, persistent, and shows a good balance between sweetness and acidity.

STORING

Store in horizontal position in a dark and cool place. It is best enjoyed young.

SERVICE TEMPERATURE

It is best served at a 10-12 °C temperature.

FOOD PAIRINGS

Perfectly suited for nearly any kind of dessert (except chocolate desserts), it goes very well also on fermented and piquant cheese.

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