

MOSCATO PASSITO Piemonte DOC



Vineyard location	Santo Stefano Belbo, "Marini" zone
Grape varietal	100% white muscat
Exposure	south facing
Altitude	330 meters/1080 feet above sea level
Soil	Sandy calcareous
Average age of vines	35 years
Yield	25 hl per hectare
Harvest time	Mid-September
Grape drying	natural, hanging on cords for 50 days
Fermentation	Temperature controlled stainless steel vats
Fermentation temperature	13-14°C/55-57°F
Length of fermentation	6 months
Alcohol	12.5%
Storage	Horizontal bottles
Aging potential	8 to 10 years
Serving temperature	12-14°C (54-57°F)
Recommended glass	"Tulip" glass