



Vignali

MOSCATO

White Sweet Sparkling Wine

Grape Variety:

Moscato Bianco 100%.

Vine Training and

Planting Density per ha:

Espalier with 3,200 plants.

Vineyards Age:

10 – 25 years.

Vineyards Altitude:

400 – 550 meters a. s. l.

Yield per ha:

6 – 8 t.

<i>Production Area:</i>	North eastern part of the Province of Potenza, defined by D.O.C. product regulations for Aglianico del Vulture which include the territory of 15 municipalities in particular Venosa and Maschito.
<i>Vintage period:</i>	5th – 15th September.
<i>Harvesting method:</i>	Hand picking of the grapes during the first hours of the day, putting them in 12-15 kilo boxes and immediate transportation to the winery.
<i>Vinification:</i>	Part of the grapes are pressed and there is the immediate separation of the must from the skins. The remaining part is cold-macerated for a brief period and then is pressed to obtain must.
<i>Sparkling wine making:</i>	<i>Charmat</i> method at low temperature in order to maximise the aromatic characteristics of the Moscato grape variety. 91.5 g/l of residual sugar. Pressure 4,5 bars.
<i>Ageing potential:</i>	to be drunk within 18 months from production.
<i>Organoleptic characteristics and technical comments:</i>	Unique of its kind, the Vignali Moscato is an aromatic sparkling wine of unmistakable personality, ideal companion for every moment of joy and cheerfulness that presents: <i>Colour:</i> bright straw white with light golden reflections. <i>Perlage:</i> fine and persistent. <i>Bouquet:</i> aromatic, intense and unmistakable. <i>Taste:</i> sweet, balanced and persistent.
<i>Food pairing and serving temperature:</i>	An excellent and moderate companion of every dessert and of all the great tradition of the Italian confectionery. Suggested to be served at 6° - 8° C.



Cantina di Venosa S.c.a r.l.

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