



LOCATION:

Italy > Veneto
> Vicenza

VARIETY:

Moscato

WINEMAKER:

Fabrizio Fichera



SCIENCE

ABV: 7%

SUGAR RATE: 85 g/L

TOTAL SO₂: 87 ppm

TOTAL ACIDITY: 4.5 g/L

La Torretta Moscato

EXPERIENCE

NAME: The Moscato family is one of the oldest and largest families of grapes in the entire wine world, more than 8 different Moscatos are grown in Italy alone. This one is Moscato Giallo.

CHARACTER: Expect fresh fruit sugars expressing peach, apricot, honeysuckle, pear, and hints of sage. A mild sparkling sensation called frizzante in Italian.

ENJOY WITH: Perfect with pastries, young creamy cheeses, hazelnut cake, creme brulee, and peanut butter cookies.

BEST RESULTS: Serve chilled at 40-45° F.

EXPRESSION

FERMENTATION: Soft pressing and destemming, fermentation is stopped around 7% alcohol when the sugar and acidity are in balance. Natural carbonation remains trapped in the tank from fermentation.

ELEVAGE: 60 days in stainless steel tanks

FINING AND FILTERING: The wine stays in tank at controlled temperature and then filtered. Not vegan.

SULFUR: Added at pressing to preserve the grapes and then during bottling if necessary.

SOURCE

FARMING: Practicing sustainable methods like sexual confusion for insects reducing the need for sprays.

LAND: Sourced from approximately 15 hectares near the commune of Vicenza.

VINE: Young Guyot trained vines. Average vine age is 10 years.

HARVEST AND PRODUCTION: Hand-harvested fruit, less than 8,200 cases produced.

