



*This kind of white, dry, fruity and full-bodied wine, obtained from Moscato grape, with a dry but pleasant taste, rich of enjoyable and unexpected sensations, used to be produced long time ago in small quantities, on our Langa hills.*

*Today, we have experimented new vinification technologies that exalt even more its scents and flavors and that allow us to obtain a fresh, balanced, enjoyable and extremely long-lived wine.*

## BLANC MOSE



**Grapevines:** Moscato bianco

**Alcohol proof:** 13,5 % vol.

**Serving temperature:** 10°C

**VINEYARDS:**

**Soil:** siliceo

**Orientation and altitude:** South/South-West, 200 meters a.s.l.

**Vine training:** Traditional Guyot

**Implantation density:** 5,000 plants for hectare

**Harvest time:** the harvest time is critical to collect grapes when they reach the maximum level of typical aromas. It is determined by an accurate and constant analytic and sensorial control, at the end of August or at beginning of September

**Harvest:** manual, in pierced crates, with grapes selected in the vineyard.

**Winemaking process:** The grapes collected in the crates are, after few hours, gently pressed according to careful manual programs in order to get a fresh juice that, within some hours, settles and becomes clear, separating from solid parts. The savvy usage of biotechnologies and cold allows a slow alcoholic fermentation with a controlled temperature of 13°C until all the sugar of grape is consumed to obtain a completely dry product.

**Produced bottles:** about 2.500 0.75 L

**Characteristics:** dry, very structured and peculiar wine, with enjoyable intense scents, typical of the vine, and intense hints of sage and dried fruit. In the mouth, it is a pleasantly full-bodied, structured wine, with a savory taste perfectly balanced with an intense sensation of freshness. It's a long-lived product that improves its characteristics with the age.

**Food pairings:** it is extraordinary when combined with asparagus dishes, or with pasta dishes with vegetables sauces.