



GUIDO VADA

MOSCA BIANCA

White Wine

This version includes all the Moscato flavours and notes, from the freshest to the passito.

How to drink it:

This is the gourmet version of “Mosca Bianca”: our best suggestion is to pair it with Fritto Misto alla Piemontese

Wine:

Grape: 100% moscato

Production: 1000 bt

Format: 750 ml

Alc content: 12.5-13.5%

Curiosity: “Limited edition” since we produce this version only in the best vintage and bottles are numbered

Vineyard:

Location: Coazzolo

Elevation: 320 m sl

Exposure: East-West

Soil: limestone

Yield: 9 tons x ha

Cellar:

Harvest period: end of August – begg. Of september

Winemaking procedure: controlled temperature fermentation in stainless steel for 20/30 days in contact with the skins, maturation on the skins with batonnage for 4-5 month in 300/500 ltrs tonneau

Ageing and refinement: refinement in bottle for at least 12 months