



GUIDO VADA

MOSCA BIANCA

Vino Bianco "esCAMOtagé"

This is the youngest and easydrinking version of "MOSCA BIANCA", suitable for every meal and pairing.

Wine:

Grape: 100% moscato

Production: 6000 bt

Format: 750 ml

Alc content: 12.5-13.5%

Curiosity: "esCAMOtagé" is the new appellation for dry moscato established in 2019 by our association "Aroma di un Terrotorio"

Vineyard:

Location: Coazzolo

Elevation: 320 m slm

Exposure: East

Soil: limestone

Yield: 9 tons x ha

Cellar:

Harvest period: eng of August – begg. Of september

Winemaking procedure: controlled temperature fermentation in stainless steel for 20/30 days, maturation on the skins with batonnage for 4-5 months

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