

# Moscato Passito

## Valcalepio DOC Moscato Passito

### VINEYARDS:

- marly and chalky soil, with southern/southern-west exposure,
- 250 to 300 meters above the sea
- plant density 3000 vinestocks
- Moscato di Scanzo rootstock SO4 and Kober 5BB espalier training system low cordon spur
- plant production 2 kg each plant average age of vines 25 years
- hand-picked harvest in 2-3 kg boxes

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### VINIFICATION:

- Withering for 25-30 days in fruit-drying rooms with ideal conditions in terms of temperature, humidity and ventilation. - traditional pressing and destemming fermentation under controlled temperature (28°-30°) in stainless steel
- 15/18 days of maceration, at first with 2 pumping over and punching down per day,-
  - malolactic fermentation in stainless steel maturation in stainless steel then in used barrels bottling then 3 to 5 months in glass

### ANALYTICAL DATA:

- alcohol 15,88 % Vol.
- total acidity 7,2 g/l
- sugar 67,6 g/l
- Sulphur dioxide 150 mg/l

