



Province of Pavia IGT

In conversion to organic farming

Vegan Wine

Production zone Estate-owned vineyards occupying approximately one hundred hectares on the hills of the municipal territories of Casteggio and Calvignano (Pavia)

Orientation South-West

Elevation 250 m asl

Soil Silty clayey chalky

Grape variety White Moscato

Training system Guyot

Vine density 2000 vines per acre

Winemaking process The must from the soft pressure of the grapes is cooled and filtered at the temperature of 0 °C. In the next spring we proceed to the incomplete fermentation of the must, that is stopped thanks to the use of the cool temperature and the filtration, to develop a moderate quantity of alcohol, always preserving the sweetness of the wine.

Sensory profile

Appearance Golden yellow with straw yellow highlights

Nose It reminds the sage, the peach, the apricot and the orange blossom, with light notes of broom flowers

Palate Aromatic, distinctly sweet and sapid in the end. The light presence of carbon dioxide lends to the wine freshness and the perfect balance of flavor

Food pairings It combines well with biscuits and cream based pastry

Service temperature 8-10 °C

