



La Nuvola di Piè

Bianco Passito Terre degli Osci - 2019

Indicazione Geografica Tipica

Organic wine



Moscato and Riesling are hand harvested at maturation, placed over special nets in a farm house inside the vineyards and allowed to naturally dry over a period of 40 days. The grapes constantly caressed by the natural breeze and sunshine. The entire grape cluster is pressed manually in a wooden winepress and the must obtained undergoes fermentation in stainless steel tanks.

Origin: The name came from the marvelous juvenile poem of Brecht Memory of Marie A., in which the momentary cloud takes forever the semblances of the memory of a lost love.



Soil: Calcareous/Clay

Grape variety: Moscato Bianco 95% - Riesling 5%

Altitude: 580 m a.s.l.

Exposure: North/West

Vineyard extension: 1,2 Ha

Year of planting: 2013

Density of planting: Low density, 3500 plants/ha, no irrigation system

Type of Farming: Guyot Growing System

Rootstock: 420 A VCR 103 LU - SO4 CL 102 LU

Yield per hectare: 4000 kg

Harvesting: Manual, second decade of October

Fermentation: Spontaneous without added yeasts in stainless steel tanks

Refinement: Stainless steel for 24 months followed by bottle refinement

Alcohol content: 14,5% vol

Bottles produced: 591

TASTING NOTES

Golden-yellow colour, brilliant. Elegant and intense flavor of candied fruit, honey, almonds and apricot. On the palate his sweetness fits splendidly with the tasty and freshness of this raisin-wine.

PAIRING

It is certain to amaze at the end of a meal accompanied by flavorful cheeses or delicious pastries.

SERVE TEMPERATURE 10-12°C



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