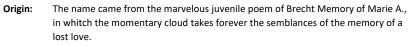


## La Nuvola di Piè Bianco Passito Terre degli Osci - 2019 Indicazione Geografica Tipica Organic wine



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.





Soil: Calcareous/Clay Grape variety: Moscato Bianco 95% - Riesling 5% Altitude: 580 m a.s.l. Exposure: North/West Vineyard extention: 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 raisinwine.

## PAIRING

It is certain to amaze at the end of a meal accompanied by flavorful cheeses or delicious pastries. SERVE TEMPERATURE 10-12°C

認為



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