



## La Nuvola di Piè

### Bianco Passito Terre degli Osci - 2018

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% vol

**Bottles produced:** 1198

#### 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



[www.agricolavinica.it](http://www.agricolavinica.it)

