

Corte Moschina

*Purocaso Sui Lieviti Durello IGT Veneto*



Production zone: Roncà hills, vineyard is certified organic.

Vinification: Primary fermentation is in steel. The wine is let to rest in tank for 100 days with weekly battonage. For the secondary fermentation the wine is transferred to bottle with a dose of yeast and touch of grape must. The bottle is let to rest for 6 months.

Grape varieties : 100% Durello

Altitude : 350 to 500m ASL

Vineyard age : 6-40 years with average age of 30 years

Soil : Volcanic and basaltic soils

Press Notes

Wine Enthusiast

NV

92 points



Organic

