

Corte Moschina

*Roncathe Soave DOC*



Certified Organic vineyard

Vinification: Direct press into stainless steel for fermentation. 20-day fermentation. 100 days resting on the lees in tank with weekly battonage. 5 months in bottle prior to release.

Grape varieties : 100% Gargenega

Altitude : 100m - 400m ASL

Vineyard age : 5 to 50 years with average age over 30+ years

Exposure : South/South-East

Soil : Volcanic-basaltic

Tasting notes :

Delicate and elegant, aromas of fresh fruit, strong and mineral texture that offer notes of chamomile and elderberry.



Organic

