

Corte Moschina

*I Tarai Soave Superiore DOCG*



Certified organic vineyard.

Direct press into steel for fermentation. 50% of wine is moved to 300 L French oak with 10% new for 1 year. 50% of wine is moved to 3000L French oak botte for 1 year. Wine is blended and let to settle and then aged in bottle for 6 months.

Grape varieties : 100% Gargenega

Altitude : 100m - 150m ASL

Vineyard age : 10 to 70 years old with average age of vine 50+

Exposure : South/South-East

Soil : Volcanic and basaltic soils

Tasting notes :

Decisive and expressive, aromas of plum and apricot and with notes of herbs and olive leaves. Full-bodied on the palate with notes of minerality.



Organic

