

Corte Moschina

Purocaso Sui Lieviti Durello IGT Veneto

Production zone: Roncà hills
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

Soil Volcanic and basaltic soils



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Wine Merchants

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