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

Soil Volcanic-basaltic



Tasting notes

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



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