

## 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

**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.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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