

INSOLITO COLLEZIONE PIEMONTE DOC MOSCATO SECCO



GRAPE

Moscato Bianco di Canelli.

ORIGIN

The vineyards are located in the villages of Castiglione Tinella and Santo Stefano Belbo. Historical and heroic vineyards: the "Moscato Sorì".

SOIL

Marls and sand.

VINIFICATION

This is a new version of our Insolito: a macerated dry Moscato. The harvest is manual with over-ripened grapes. The grapes are crushed, destemmed and pumped in the tank. The must starts fermenting with the skins at low temperatures for 6/8 days. This is the phase of **maceration**: the moment that allows the expression of the characteristics of this wine. The choice of the right moment for the racking is very important, it can change from year to year. The maceration adds an aromatic character to the must thanks to the contact with the skins, these components can positively influence the wine adding extra flavours. Once is drained from the skins the wine continues its alcoholic fermentation for about 2 weeks. The dry wine is decanted for several times, batonnage is carried out for 6 months in barriques and it's bottled the following Summer.

REFINEMENT/MATURATION

For two months in stainless steel tanks, 6 months in barrique and 24 months in the bottle.

TASTING

Intense straw-yellow with golden shadows, on the nose the aromatic character typical of the grape is still detectable, even if more delicate. Ripe fruits and citrus fruit are the predominant notes. In the mouth is smooth, warm, with good acidity, the finish is dry with a subtle tannic note.

PAIRINGS

Full-bodied white wine, it's a good pairing for poultry and aged cheese, fish-based first courses like spaghetti burro e alici, fish-fries.

TERESA SORIA

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