



VIGNA RÒDA



Aroma 2.0 Moscato Secco

Type and Vintage

Colli Euganei Moscato Bianco Doc

Location and Exposure

West

Soil nature

Alluvial

Planted

2007

Vine training System

Guyot

Grape Yield per Hectare

90 Quintal

Blend of grapes

100% White Muscat

Vinification type

The grapes are harvested perfectly healthy and ripe and immediately crushed when entire. The must is brought to the ideal temperature of about 17°C and followed by the static decantation. Once the must is perfectly clear, the alcoholic fermentation will initiate with a selected yeast addition.

When the fermentation process is completed, the wine will be racked and left to rest for about 3-4 months in its own yeasts. Once mature and only after a careful organoleptic analysis, the wine will be bottled and prepared for sale.

Aroma and Taste:

The color is pale yellow with greenish glares; the aroma reminds of orange blossom with hints of sage and lemon. The taste is sapid and well-structured with a good acidity which enhances its freshness.

Dish combination:

The wine perfectly matches fresh pasta courses with vegetable sauce, it goes well with pumpkin dishes or with eggs and asparagus. Best served at 10°C

Alcohol

12.50 % vol