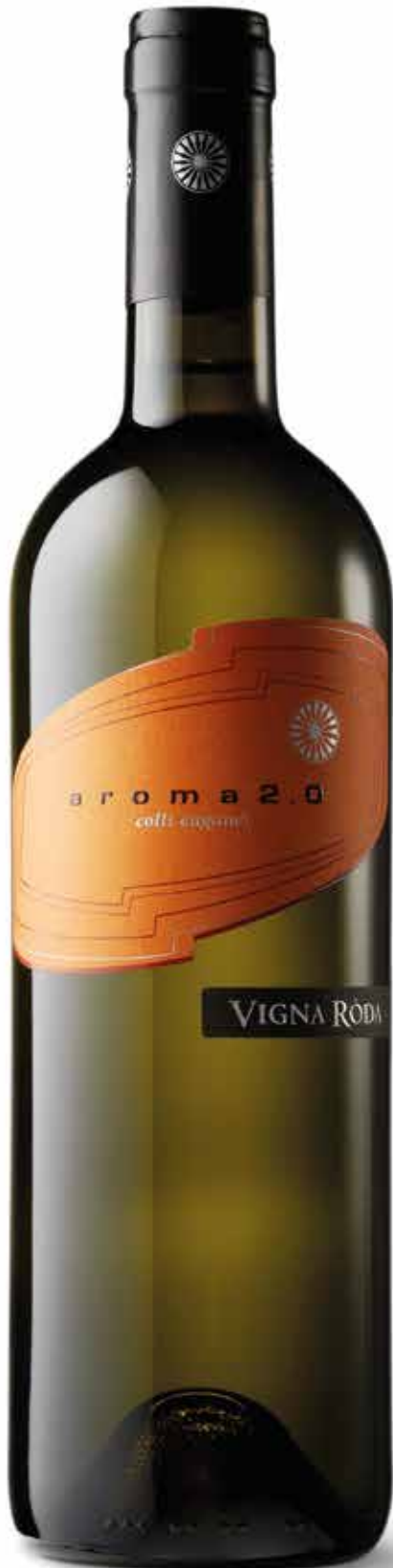


AROMA 2.0

MOSCATO SECCO



ORIGIN OF THE NAME

Aroma is an abbreviation of the type of grape used which is an aromatic one. When you refer to a Moscato you think about a sweet sparkling wine, here a different version, a 2.0 dry one!

NAME

Veneto IGP Bianco

ORIENTATION OF THE VINES

West - South

SOIL

Limestone and marl

YEAR OF PLANTING

1985 - 2007

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

0,90 t/ha

PICKING SEASON

Early September

GRAPES

100% Moscato Bianco

WINEMAKING NOTE

Destemmed, crushed and pressed grape must is cooled to 18°C and left to decant in thermo-conditioned tanks where, once clear, alcoholic fermentation begins with the inoculation of selected yeasts

MATURATION and REFINING

6 months in steel tank then 3 months of aging in the bottle

ALCOHOL / SUGAR

13% alcohol - 4.5 g / lt sugar residual

TASTING NOTE

Dry white wine, notes of pineapple, sage and lemon on the nose; sapid and well balanced on the palate

SERVICE TEMPERATURE

10°C - 12°C

FOOD PAIRING

Asparagus and eggs, rice and pumpkin, fish main courses.

BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes / pallet 8 levels - 528 bott.

VIGNA RÒDA