

MÉLOS

Moscato dolce Emilia

IGP

2024



Grape Varieties

Sauvignon Blanc 100%

Soil Type

Badlands area with deep and calcareous soils. Presence of marls and argillites with a gravelly basis.

Plant density/Yield per hectare

4200 plants/ 70 Q.

Vineyard/Age of vineyard

La Costa-Castione / 15 years

Time of harvest

Last decade of August

Winemaking notes

Picking: Manual with grapes selection

Maceration: Cold static maceration on the skins

Second fermentation: Direct foaming from must

Tasting notes

Color: Straw yellow with greenish shades

Nose: Delicate, flowery and slightly herbaceous. Citrusy on the final.

Taste: Fresh, intense and fruity, with a good mineral touch on the final.

Analytical data upon bottling

Alcool 11,5% Vol. Sulfur dioxide is 87 mg/l

Serving temperature

6 - 8°C

OINOE