

Yellow Moscato – Verduzzo

Quercus 0,75 L



TECHNICAL SPECIFICATIONS

Vintage: 2024
Alcohol: 10,5 % vol
Residual sugar: Sweet

TOTAL ACIDITY: 5,96 g/l
pH: 3,27

APPEARANCE, AROMA, AND FLAVOR

Appearance: Straw yellow colour.

Aroma: Reminiscent of moscato, acacia flowers..

Flavor: Full body with a long after taste, which is accompanied by the aroma of acacia.

SOMMELIER RECOMMENDS

Food pairing: Various deserts and blue cheeses.

Aging potential: Up to 3 years.

Temperature: 10-12 °C.

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SW, E, S

Form of vineyards: terraced

Altitude: 120-220 m

Vine training: single Guyot

Spacing: 5,000-6,000 vines/ha

Age of vineyards: 10-40 years

Soil type: marl, sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grape variety: Moscato, Verduzzo

Harvesting: exclusively handpicked grapes

Fermentation: Fermentation
100% in stainless steel tanks

Maturing:
100% in stainless steel tanks, 3 months »sur lie«

