

TENUTA MAZZOLINO



MOSCATO VIVACE



Appellation:	IGT Provincia di Pavia
Grape Variety:	Moscato Vivace
First vintage:	1984
Vineyard:	0,5 Ha
Exposure:	West
Elevation:	200 mt asl
Gradient:	60%
Year of planting:	2001
Vine density:	5.000 x Ha
Grape yield:	130 qt
Soil composition:	Clayey-loamy topsoil intermixed with veins of sand, chalky bedrock
Pruning system:	Guyot
Harvest:	Manual harvest in small plastic crates
Fermentation protocol:	Temperature-controlled alcoholic fermentation in upright stainless steel vats
Winemaking:	The grapes are visually checked, weighed and gently pressed in a membrane press
Elevage:	In stainless steel vats for 3 months
Alcohol:	5,5% by vol
Total Acidity:	6,40 g/l
Volatile Acidity:	0,06 g/l
Ph:	3,19
Service temperature:	8° - 10° C
Colour:	Light straw yellow with a rich golden core
Aromas:	Intoxicating, unmistakable 'Moscato' varietal bouquet of rose petal, orange blossoms and sage / musk, with hits of peach and pineapple
Taste:	Creamy, chewy fizziness followed by a delicately sweet and fruity attack. The bright acidity keeps the palate fresh and balanced
Food pairing:	An ideal match with light/dry pastries, fruit tarts, fruit salads and the traditional North Italian Christmas cakes (Pandoro/Panettone)
Wine glass:	

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