

CONTESSE MUSCHIETTI

SOLERA METHOD ORGANIC

- 🍷 WINE: Dessert wine
- 🍇 GRAPE VARIETY: Grachetto Gentile
- 🍷 PRODUCTION AREA: Covignano Hills, Rimini, Italy
- 🍷 ALTITUDE: 150 m asl
- 🍷 EXPOSITION: South - South/Est
- 🍷 SOIL COMPOSITION: Calcareous clay
- 🍷 TRAINING METHOD: VSP trellis, guyot
- 🍷 PLANTING DENSITY: 5.500/ha
- 🍷 PRUNING - TYING - DEFOLIATION: By hand
- 🍷 VINE THINNING - HARVEST: By hand
- 🍷 WINEYARD AVERAGE AGE: 30 years
- 🍷 YELD PER VINESTOCK: 3,3 lb
- 🍷 VINIFICATION: grape dying process in small crates
spontaneous fermentation in little oak barrels
following solera method
- 🍷 AGING: Over 20 years in little oak barrels
- 🍷 ALCOHOL LEVEL: 12,50 %
- 🍷 PRODUCTION IN BOTTLES: 200 from 0,50 lt

