



VILLA MEDICI

Le Moscatelle

BIANCO VENETO PASSITO IGT

The welcoming embrace of our courtyards



PROFILE

This wine results from drying and barrel aging Moscato Giallo, whose aromatic notes — clearly recognized in the cellar during vinification — are released again when the wine drops into the glass.

OPPORTUNITIES FOR ENJOYMENT

As with every passito, it pairs well with all sorts of pastries. We especially like it with chocolate desserts or typical Villafranca puff pastries.

VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

50 q/ha

HARVESTING PERIOD

Late September/October


VINIFICATION AND AGEING

Grapes are harvested in special containers and left to rest in a fruit cellar at a controlled temperature and humidity for about 2 months. Destemming and crushing. Resting on the skins for about a week. Gentle pressing and very slow fermentation for several months. Ageing in steel tanks and oak barrels for more than 12 months. Further ageing in the bottle for at least 3 months.

TASTING NOTES

 Golden yellow

 Exotic notes and moscato

 Sweet, intense, aromatic, well balanced, perfect for meditation



50% Moscato Giallo



Serving temperature: 14° - 16° C



13,5 % vol

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