

MOSE

BRUT NATURE
2014

Trentodoc Blanc de Blanc, only Chardonnay grapes.

appellation: Trento DOC Bianco.

grape variety: Selection of Chardonnay grapes, farmed and harvested by hand, sourced in pergola vineyards.

vineyard location: Maso Warth, an amphitheatre of vineyards at 350 metres altitude that overlooks the town of Trento and the terraces of the Cembra Valley, lying between 500 and 650 metres in altitude.

average vineyard age: 15 – 30 years.

soil: Mostly limestone in the Maso Warth vineyards. Clay, limestone and porphyritic soil in the Cembra Valley.

winemaking: Whole-bunch pressed and selection of the juice from the first pressing. Fermentation and ageing takes place in temperature-controlled stainless steel tanks until bottling for the secondary fermentation.

ageing: Bottle-ageing on the lees for a period of 5 years.

tasting notes: Fine perlage, bright and intense straw-yellow colour, fruity bouquet laced with mature notes. The palate is dry, sapid and creamy.

average production: 6.000 bottles/year.

