

# TERRABIANCA

## AZIENDA AGRICOLA

Vino ottenuto da uve appassite

For our Moscato Passito we choose the best grapes of the Carlottin vineyards. We collect only the most loose and healthy bunches by hand, at the beginning of October. We let them on natural racks to dry until we go on with vinification toward the half December, after a soft handy pressing.

# Carlottin

**Vine:**

Moscato Bianco.

**Culture type:**

Guyot.

**Position:**

clay-sandy hill.

**Exposure:**

south.

**Altitude:**

490 m.s.s.l.

**Inclination:**

44%.

**Vines per hectare:**

7500.

**Yield per hectare:**

50 q.li.

**Vinification:**

handy desgrasped;

fermentation in stainless steel tank and next refining in

tonneau for 24 months;

another bottle refining for about 3 months.

**Matches:**

cool served with chocolate based sweets;

room temperature served with seasoned cheeses.

**Service temperature:**

10/18° C.



**Azienda Agricola Terrabianca**

Località Terrabianca - 12056 - Mango (CN)

Tel.: +39 0141 89246 - Fax +39 0141 89434 - Email: [info@aziendagricolaterrabianca.it](mailto:info@aziendagricolaterrabianca.it) - Web: [www.aziendagricolaterrabianca.it](http://www.aziendagricolaterrabianca.it)