

# Emotivo

## MOSCATO SECCO

vino bianco



### TYPOLOGY

Vino Bianco

### VARIETY

Moscato

### HARVEST PERIOD

End of August, Start of September

### EXPOSURE

South west

### PLANT DENSITY

4500 plant for hectar

### ALTITUDE

200 - 300 m s.l.m.

### SOIL STRUCTURE

Medium mixture of soils leaning more toward limestone and calcareous soils

### VINIFICATION

The harvest is done by hand placing the grapes into small plastic baskets, and transporting them to the winery. The grapes will be placed directly into a pneumatic press and will be lightly pressed and the must transferred to a vertical stainless steel tank to then undergo a fermentation in a temperature controlled. After alcoholic fermentation start the refining period, which is 6 month, on lies (batonagge), into steel tanks. After this aging the wines will then be ready to be bottled and will rest in bottle for another 4-6 months before being available to the market.

### TASTING NOTES

The wine has a straw yellow color, the nose is fruity, with intense varietal note: white flowers, citrus fruits, acacia, tropical fruit and passion fruit which is transformed, in the subsequent evolutionary stages in bottle, into mineral and in hydrocarbon note. In the mouth the entrance is intriguing, unexpected; thanks to the good acidity and minerality due to the soil and exposure, the retro-aromatic persistence is remarkable, as is its longevity.

### PAIRINGS

The combination is excellent with raw fish, baked and grilled shellfish. Thanks to its freshness it is also suitable for an aperitif.

Serve at 7-8° C



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VITICOLTORI IN MOASCA

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