



Sunrise

Moscateello Selvatico Bianco Puglia IGT



Average number of bottles produced annually: 12,000

Manufacturing location: Guagnano (Le), Italy

Grapes: Moscateello Selvatico 100%

Vineyard exposure: north-south

Vineyard altitude: hill 300-400 m above sea level

Soil type: shallow, basically calcareous

Method of breeding: spurred cordon

Planting density: 6000 plants per hectare

Age of vines: 15/20 years

Yield per hectare: 100 quintals

Harvest time: end of August

Fermentation tank material: temperature-controlled steel silos

Fermentation temperature: 13-15° C

Temperature control system: automatic cooling system

Time of fermentation and maceration: fermentation 40 days

Malolactic fermentation: no

Duration of pre-bottling refinement: 6-8 months

Organoleptic test

Colour: pale yellow with greenish reflections

Fragrance: delicate and yet intense, fine, continuous

Taste: dry, very personal, consistent texture, full of character

Gastronomy

Served with: raw fish, fish soups, grilled sea fish, white meats

Serving temperature: 12-14° C