

Ressia

EVIEN "SERIE ORO"

 **Appellation** VWhite wine

 **Variety** Moscato d'Asti

 **Vineyard**

Township: Neive
Subzone: Canova
Area: 1 hectare
Yield/ha: 3-4 tonnes

Features:

Altitude: 380 metres above sea level
South-facing
Density: 4300 plants/hectare
Guyot-pruned

Low-environmental impact, integrated pest control with viticultural practices optimised for this specific wine (for example, fewer blooms for reduced fruit set and overripening on the vine).

 **Harvest period** Beginning of October, according to phenolic ripening and weather.

 **Harvest method** By hand, in perforated crates to allow for good ventilation of the grapes. Hand picking begins early, between 6 a.m. and 8 a.m. to keep grape temperature low. The crates are then transported to the cellar for destemming and crushing as per red wine vinification, with the addition of dry ice to cool the must immediately to 9°C during crushing and maintain low temperatures after in the tanks.

Cold maceration at 9°C takes place for 26 hours, after which the temperature is lowered to 0°C for a further 34 hours.

The must is then pressed to separate skins and pips.

Cold fermentation begins at between 9°-10°C. Fermentation is slow, lasting about 45 days. The must is then racked, decanted into steel tanks and kept at 3°C for about 15 days. This procedure is repeated five times, thus clarifying the wine naturally without the use of fining compounds. Ageing then begins in tonneaux of Austrian acacia for 24 months followed by three pre-bottling months in steel tanks. The wine is then bottled and bottle ageing follows.

 **Tasting notes**

Colour: deep straw yellow

Nose: very elegant perfumes with heady, ethereal notes of peach, ripe citrus and passion fruit.

Palate: rich, full and round; long finish with citrus notes.

Food pairings: medium to well-aged cheese, shellfish, oysters and foie gras.

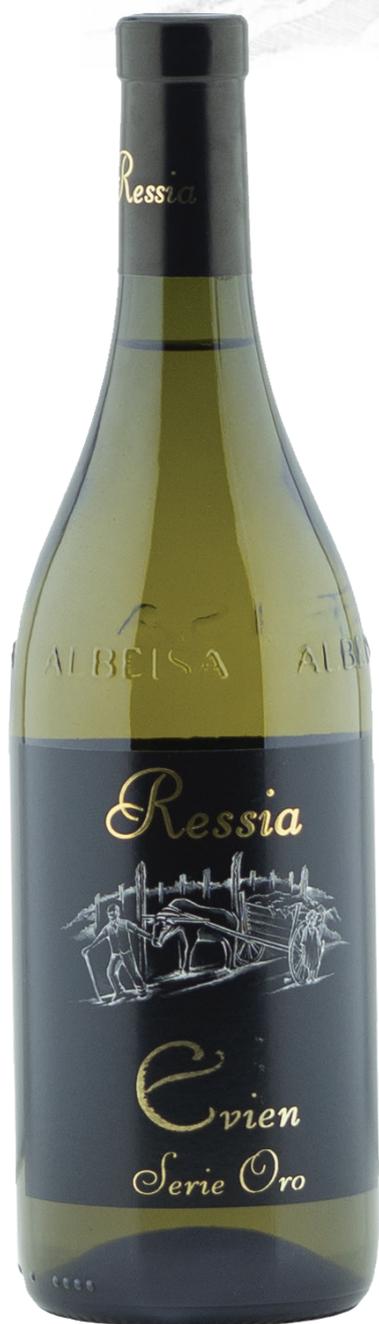
Serving temperature: 10°-12°C

Alcohol by volume: 14%

Dry extract: 29 g/l

Total acidity: 6 g/l

Annual production: 1,200 bottles.



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