


# Ressia

## EVIEN

 **Appellation** White wine

 **Variety** Moscato d'Asti


 **Vineyard**


Township: Neive  
Subzone: Canova  
Area: 1 hectare  
Yield//ha: 3-4 tonnes  
Age: 1990

*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, with perforated crates to maximise ventilation of the grapes; early in the day, between 6 a.m. and 8 a.m. to maintain low grape temperature. The crates are then transported to the cellar for destemming and crushing as per red wine vinification, with the addition of dry ice during crushing to cool the must immediately to 9°C and also maintain low temperature 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 takes place at between 10 and 11°C and is slow, lasting up to 45 days. The must is then racked, decanted into steel tanks and kept at 3°C for about 15 days. This procedure is repeated three times, thus clarifying the wine clarified naturally without the use of fining compounds. Ageing then begins.

Half the wine is aged in Austrian acacia tonneaux and half in steel tanks; when this separate ageing is complete the two are blended. Ageing continues for at least another two months in steel tanks before bottling.

 **Tasting notes**

Colour: intense straw yellow

Nose: intensely aromatic, typical of the Moscato variety with floral, peach, apricot and acacia honey notes.

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: 14.5%

Dry extract: 29 g/l

Total acidity: 6 g/l

Annual production: 10,000 bottles.



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