

# Mosto di uve parzialmente fermentato

## Concentration and sweetness



Raisining of the grapes is nothing more than allowing the sugars and the acids to concentrate, resulting in such unique aromas and flavours that it seems you are tasting a completely different varietal wine. Leaving the grapes to dry for 6/7 months on racks followed by spontaneous and slow fermentation and then ageing for several years in demi-johns all have a significant effect on this raisin wine with its very special characteristics of true sweetness and concentrated aromas. This wine is the result of the assembly of vintages 2004-2006-2007-2009 refined for these years separately and assembled in November 2017.

### **Grape**

Prosecco (Glera) with Verdiso, Perera, Bianchetta

### **Terroir**

Marly – clayey

### **Vineyard**

1.5 ha in Saccol / 0.5 ha in San Giovanni / 0.2 ha in Vidor (Soprapiana)

### **Training systems**

Double inverted system and guyot

### **Treatment**

Sulphur, copper, propolis, manure-horn, silica-horn

### **Refining**

Demijohn

### **Processing**

Drying in matting

### **Sulphur**

70 mg/l

### **Alcohol**

7% vol

### **Sugar**

300 g/l

### **Vintages produced**

2003 to 2009, no 2008

### **Bottles**

398

### **Capacity**

0.50 lt

