



PROFUMO DI PRIMAVERA

mosto parzialmente fermentato bianco

The aromatic grapes used for Profumo di Primavera find their best expression in Monferrato hills. For our family this wine recalls grandma Orsolina. She used to bring us in the vineyards of Moscato with her during the harvest and we had a snack with white chocolate and fresh bunches.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south.

Grape: Moscato

Date of harvest: manual harvesting, usually performed between the end of August and the beginning of September.

Year of planting: 1984, 2006

Training system: gujot

Soil type: Sant'Agata Fossili Marls, sandy soil

Yields for hectare: 9 t

AT THE WINERY

Winemaking: soft destemming and crushing to obtain the juice, followed by temperature-controlled fermentation.

Ageing: no

Bottling period: December

Bottle ageing: no

Size: 0,75 l

TASTING NOTES

Bright and intense straw yellow colour. The bouquet is composed of delicate fruity scents, with the predominance of golden apple. Enveloping and balanced taste, fresh on the palate.

Food pairings: this wine is able to be sweet without being cloying, making it perfect for baking cakes, pies, hazelnut cakes and peaches with amaretti.

Serving temperature: 8°



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