

# #VIGNETO

#Vigneto is a wine made by Lorenzo Barbero, the third generation winemaker from Cascina Pian d'Or. It is named for the Moscato vines the family has been farming for over 50 years. Lorenzo chooses particular vineyard sites to make up the blend that fits the profile he is after giving a perfect balance of sweetness and acidity.



## VINE

100% white Moscato

## SOIL

Sandstone with significant presence of limestone and tuft, hills of about 400 m. a.s.l.

## TRAINING SYSTEM AND YIELD

Guyot system, more than 6000 plants per hectare with a grape/wine yield of 75%

## HARVEST

The grapes are hand-picked during the first week of September, after a careful analysis of the maturation.

## ALCOHOL CONTENT

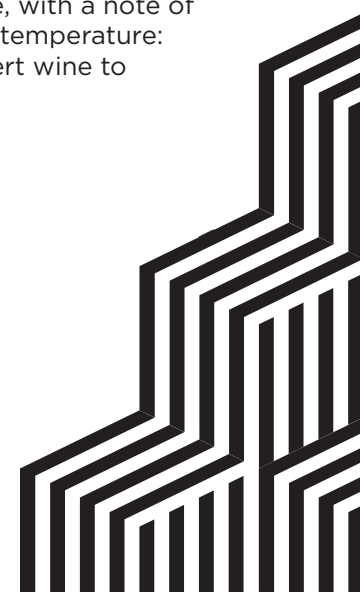
7% Vol.

## VINIFICATION

The harvested grapes are immediately soft-pressed and the must (max. yield 75 l. out of 100 kg of grapes) is cooled at ooc and moved to cooling vats, in order to prevent undesired fermentations and maintain the aromas of the grapes. After several months and based of the market demand, the production starts. The must is moved to pressurized vats with temperature control, where it is heated at 20°C. The fermentation occurs with the addition of selected yeasts, which turns sugar into alcohol. When it reaches 4.5-5% alcohol by vol., the fermentation is stopped by cooling down the wine at -3°C and obtaining a perfect balance of acidity, sugar and alcohol. Microfiltration sterilizes and stops any residual of yeast: the clear and fresh wine is ready to be bottled.

## TASTING NOTES

Straw yellow with greenish reflections, white and persistent foam. The taste is pleasantly sweet, fresh and intense, with a note of musk, very typical of Moscato grapes. Serving temperature: 6-8°C, serve in a cup glass. It is a perfect dessert wine to enjoy with pastries and bakery products.



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## VINE

Moscato, Brachetto and Freisa

## TRAINING SYSTEM AND YIELD

Guyot system, yields 90-100 q/ha

## HARVEST

After much attention to maturation of grape, around the first week of September.

## ALCOHOL CONTENT

7% by Vol.

## VINIFICATION

Grapes are hand-picked in small baskets. Destemmed and squeezed, followed by maceration on skins for about 24-36 hours before being pressed. The must is filtered and refrigerated at 0 C. and stored until fermentation. After a few months and only with the markets request, production is started. The must is transferred to temperature controlled steel autoclaves and warmed back to 20 C. for fermentation with selected yeasts added to turn the sugars into alcohol. Once it has reached 5-7% alcohol, fermentation is stopped by refrigeration at 3 C. This method preserves the perfect balance of acidity, sugars and alcohol. It goes through a sterol micro filtration where the remaining yeast is removed and the pure fresh wine is ready for bottling.

## TASTING NOTES

#Vigneto Sweet Red is a versatile wine with aromas of rose and an accent of rhubarb-strawberry pie. On the palate, the wine has raspberry and cherry flavors with a rich mid-palate and lingering, complex finish. Lightly "frizzante", #Vigneto Sweet Red has the perfect balance between sweetness and acidity. Serve at 6-8 C in a round glass. It is ideal with desserts especially those with fruit and also an enjoyable aperitif.

