



## "La Morosa"

**Grape Variety** : White aromatic grape variety

**Domain** : Azienda Vitivinicola Blengio di Reale Daniele

**Type of Soil** : Calcareous

**Density of Planting** : 4000 Vines/ha

**Age of Vines** : 20/30 years

**Yield** : around 2,3 kg/stock

**Features** : 5,5 % alcohol, contains SO2

**Cultivation method** : "Guyot" short

**Grape variety characteristics**: In this variety the grapes grow in cylinder-shaped, compact bunches with smaller side clusters. The berries are golden yellow. The foliage is green but it becomes golden yellow in October. Harvest in the first half of September.

**Winemaking** : Soft pressing of the grapes with a pneumatic « bladder » press. The decanting and the storage are done at -1 °C. Fermentation is stopped by the low temperature. Fermentation and foaming are done in stainless steel tanks. It is the natural carbon dioxide, resulting from this fermentation, which forms the mousse. This process preserves the aromas and the delicate taste of the grapes. Bottling in the first half of December.

**The Colour** : Pale straw yellow, with golden highlights. It has a persistent and delicate sparkle.

**The Bouquet** : Fresh scent of orange blossoms and honey.

**The Taste** : Sweet and sparkling, soft and aromatic.

**Serving Suggestions** : With pizza, desserts, chocolate and dried fruit. To be served at 8-10 °C.

**Aging Capacity** : 1 or 2 years

**Total acidity**: 6,0 g/L

**Residual sugars**: 130 g/L