

# CONTESSE MUSCHIETTI

SOLERA METHOD EMPTY BARREL  
ORGANIC

- 🍷 WINE: White
- 🍷 GRAPE VARIETY: Grachetto Gentile
- 🍷 PRODUCTION AREA: Covignano Hills, Rimini, Italy
- 🍷 ALTITUDE: 150 m asl
- 🍷 EXPOSITION: South - South/Est
- 🍷 SOIL COMPOSITION: Calcareous clay
- 🍷 NURSING SYSTEM: Espalier, guyot pruning
- 🍷 PLANTING DENSITY: 7.000/ha
- 🍷 PRUNING - BINDING - DEFOLIATION: By hand
- 🍷 SPREADING - HARVEST: By hand
- 🍷 WINEYARD AVERAGE AGE: 15 years
- 🍷 YELD PER VINESTOCK: 3,3 lb
- 🍷 VINIFICATION: Drying of the grapes in the vineyard and a racks, natural fermentation in oak barrels following solera method
- 🍷 FERMENTATION: Over 20 years in oak barrels
- 🍷 ALCOHOL LEVEL: 12,50 %
- 🍷 PRODUCTION IN BOTTLES: 1.000 from 0,50 lt

