

CONTESSE MUSCHIELLI

SOLERA METHOD ORGANIC

🍷 WINE: Dessert wine

🍷 GRAPE VARIETY: Grachetto Gentile

🍷 PRODUCTION AREA: Covignano Hills, Rimini, Italy

🍷 ALTITUDE: 150 m asl

🍷 EXPOSITION: South - South/Est

🍷 SOIL COMPOSITION: Calcareous clay

🍷 TRAINING METHOD: VSP trellis, guyot

🍷 PLANTING DENSITY: 5.500/ha

🍷 PRUNING - TYING - DEFOLIATION: By hand

🍷 VINE THINNING - HARVEST: By hand

🍷 WINEYARD AVERAGE AGE: 30 years

🍷 YELD PER VINESTOCK: 3,3 lb

🍷 VINIFICATION: grape drying process in small crates
spontaneous fermentation in little oak barrels
following solera method

🍷 AGING: Over 20 years in little oak barrels

🍷 ALCOHOL LEVEL: 12,50 %

🍷 PRODUCTION IN BOTTLES: 200 from 0,50 lt

