

CHIARIERI

Muscat Sparkling wine

KIND: Muscat sparkling wine.

GRAPES: 100% Muscat.

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: Ha 0,60,00.

ALTITUDE OF THE VINEYARD: 180 mt above sea level.

SOIL TYPE: Medium calcareous mix.

TRAINING METHOD: Pergola abruzzese.

HARVEST: First decade of September by manual picking and selection of grapes.

YIELD PER HECTARE: 13.000 kg of grape clusters.

VINIFICATION: Crushing, then racking of the must. Fermentation in tanks to get the foam. When reached 7% vol. fermentation is blocked and the sparkling wine is bottled.

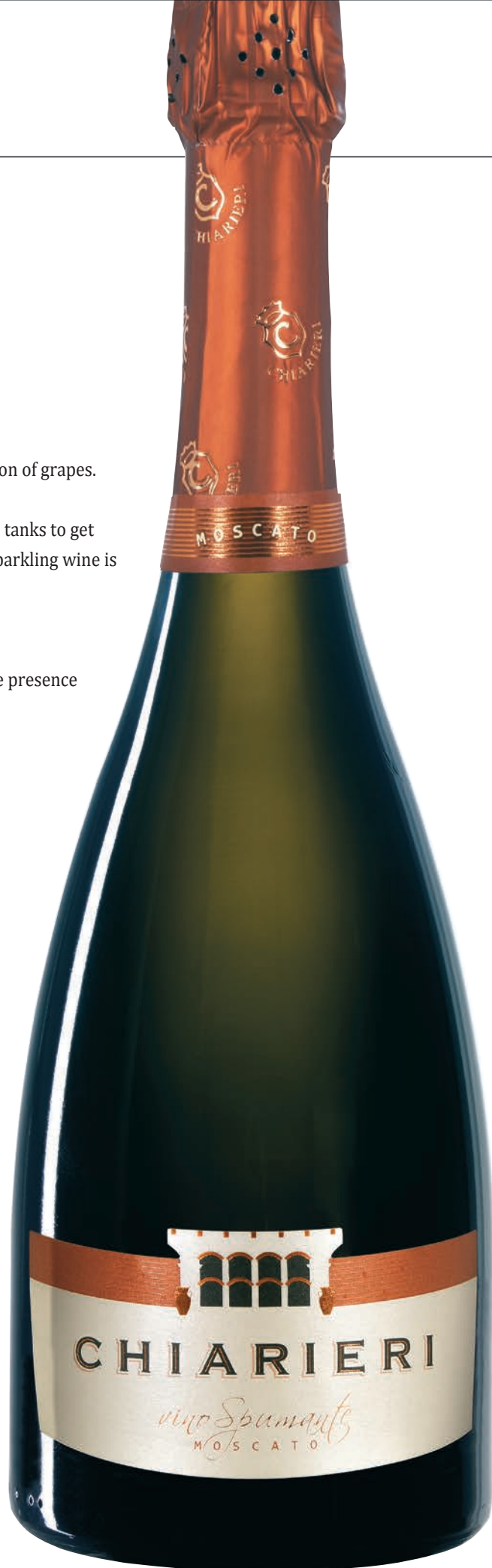
BOTTLING: After the harvest, in November.

COLOUR: Very light straw.

FEATURES: Excellent and persistent fragrance. Its taste is sweet, the presence of Muscat is harmonious.

ALCOHOLIC CONTENT: 7%.

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