

LA COLLINA DEGLI AMICI



CONTACT

2022

Grapes: Moscato Bianco

Average Age of the vines: over 50 years.

Soil: predominantly calcareous marl with clay and sand.

Training System: Guyot

Harvest: manual harvest beginning of September.

Fermentation: spontaneous fermentation with indigenous yeasts.

10 days of maceration on the skins in a stainless steel tank.

Aging: 11 months in a stainless steel tank on fine lees.

Alcohol: 12%

Number of bottles: 2100

Tasting Notes:

The color is a light amber. This is an aromatic, gastronomic wine with more tannins and structure than classic white wines. The aromas are filled with hints of honey and dried meadow flowers. The wine has a fresh and lively acidity.

Pairs well with white meat and white sauces. Try this wine with some spicy chicken or some aged cheese.

Serving temperature: 55F / 13C

We are a small producer of artisan wines.

Our annual production is approximately 10,000 bottles.

We practice natural wine making with natural fermentation and low intervention. We use only organic products in the vineyard and winery.

LA COLLINA DEGLI AMICI SS AGRICOLA
14042, Rocchetta Palafea (AT), Regione Traversa 12, Italy
cell: +39 388 568 17 64 - email: collinadegliamici@gmail.com
website: lacollinadegliamici.com