



LA TORRE  
DI VEGLIA

**LOCATION:**  
Italy > Veneto > Piave

**VARIETY:**  
Moscato Giallo

**WINEMAKER:**  
Giovanni Ruzzene



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## SCIENCE

ABV: 9.14%  
SUGAR RATE: 68 g/l  
TOTAL SO<sub>2</sub>: 152 ppm  
TOTAL ACIDITY: 5.2 g/l

# Moscato

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## EXPERIENCE

**NAME:** The Moscato family is one of the oldest and largest families of grapes in the entire wine world. There are around 200 different expressions of this grape found all over the world. One of the most widely planted Moscato varieties in the Veneto is Moscato Giallo.

**CHARACTER:** Expect fresh fruit sugars expressing peach, apricot, honeysuckle, pear, and hints of sage. A mild sparkling sensation called frizzante in Italian.

**ENJOY WITH:** Perfect with pastries, young creamy cheeses, hazelnut cake, creme brulee, and peanut butter cookies.

**BEST RESULTS:** Serve chilled at 38-42° F.

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## EXPRESSION

**FERMENTATION:** Soft pressing and destemming, fermentation is at a cool temperature to retain aromatics and stopped around 7% alcohol when the sugar and acidity are in balance. Natural carbonation and grape sugars are trapped in the tank during fermentation.

**ELEVAGE:** 60-90 days in stainless steel tanks before bottling.

**FINING AND FILTERING:** The wine stays in tank at controlled temperature and then filtered to remove yeasts. Vegan.

**SULFUR:** Conservative amounts are added throughout the winemaking process and more is added at bottling to prevent refermentation of the sugars.

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## SOURCE

**FARMING:** Practicing sustainable methods like sexual confusion for insects, reducing the need for sprays.

**LAND:** Sourced from vineyards between Conegliano (Prosecco country) and the Friuli border on rocky alluvial soils with a diurnal shift that brings cool evenings to maintain freshness and balanced ripening.

**VINE:** Young Guyot trained vines. Average vine age is 10-15 years.

**HARVEST AND PRODUCTION:** Harvested with machines to keep down cost, an average of 2,000 cases produced.

