



CENTORRI MOSCATO DI PAVIA PROVINCIA DI PAVIA IGT



WINE STORY

Centorri Moscato di Pavia is a sweet white, slightly fizzy wine made in the style of the famous Moscato d'Asti wines of Piedmont where the winery is in fact located. The winery has changed its primary source of grapes from Asti to the province of Pavia in southwestern Lombardy, roughly 50 miles east in the area known as Oltrepò Pavese. This area has become a popular source for high-quality Moscato Bianco grapes the same variety used to make Moscato d'Asti at a lower cost, which translates to a competitively priced wine. This style of low-alcohol, sweet, frizzante wine is always a crowd pleaser before a meal, with spicy food, or especially with dessert.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Calvignano and Stradella in Pavia and Castiglione Tinella in Asti, Piedmont
ELEVATION:	100-150 meters
SOILS:	Clay and sand
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Spray treatments minimized
AGE OF VINES:	10 years (planted 1998)
YIELD:	11,000 kg per hectare
GRAPES:	100% Moscato Bianco
TYPE OF YEAST:	Selected
FERMENTATION:	Whole-cluster soft pressing, with only the first press must used; must held in storage at 28°F until fermented in batches monthly throughout the year
SECOND FERMENTATION:	None; this style of wine uses a single short fermentation
MALOLACTIC FERMENTATION:	No
FILTRATION:	Tangenziale filter with ceramic membranes
AGING CONTAINER:	Same as fermentation tank
AGING TIME:	30 days
BOTTLE AGING TIME:	Released immediately after bottling for maximum freshness
PRODUCTION:	130,000 bottles per year
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
The Brangero Family
Winemaker:
Eleonora Brangero
Winery Founded:
2003
Region:
Lombardy

TECHNICAL DATA

ALCOHOL:	6.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	120 g/l	EXTRACT:	19.5 g/l