



Centorri Moscato

Province of Pavia, Lombardy

Winery Profile: Centorri Moscato is produced by Eleanor Estate which was founded in the 1960's. Located in Castiglione Tinella (Asti) in Piedmont, the estate was originally just vineyards and the grapes were sold to a local Asti Spumante producer. In 2003 the estate started producing Moscato from vineyards in the province of Pavia. The estate now focuses their production on Moscato di Pavia, but the actual winery is still located in Castiglione Tinella.

Eleanor Estate is referred to as "the ladies of Moscato" because the estate is owned and managed by women. Eleanora Brangero, for whom the winery is named after, manages the estate and is also the winemaker. The estate is run by three generations of women, Eleanora, Emiliana (mother) and Camilla (grandmother) in the vineyards.

The province of Pavia is becoming more popular as a source for high value Moscato. Centorri is a fantasy name that refers to Pavia's famous 100 towers – Cento+torri. Centorri Moscato provides authentic, good quality, bright competitively priced Moscato.



MOSCATO Provincia di Pavia I.G.T.: 100% Moscato. Pale sunshine yellow color, with a slight frizzante. This Moscato has intense aromas of peaches, rose petals and ginger. On the palate, it is delicately sweet and sparkling, with modest acidity, good balance and complexity with a finish of fresh apricots.

Vineyards and Vinification: The best moscato grapes are selected and hand-harvested from estate vineyards in Pavia. The vineyards are planted to a density of 5,500 plants per hectare and are 20 years old on average, with yields of 85hl per hectare. Once the selection of grapes is completed the grapes are quickly crushed, pressed and naturally clarified. The must is kept, without sulfites, at a low temperature in cold storage in order to naturally prevent fermentation. Yeast is added before bottling and the temperature is increased to 16-18 C which begins the fermentation. This process guarantees a constant supply of bright, refreshing and fruity Centorri Moscato.

Alcohol: 6,5% Alc. by vol.
Total Acidity: 6,00 g/L
Total dry extract: 19,2 g/L
Residual Sugar: 120g/L

