



## CENTORRI MOSCATO 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

<b>VINEYARD LOCATION:</b>	Communes of Calvignano and Stradella in Pavia and Castiglione Tinella in Asti, Piedmont
<b>ELEVATION:</b>	100-150 meters
<b>SOILS:</b>	Clay and sand
<b>TRAINING SYSTEM:</b>	Guyot
<b>FARMING PRACTICES:</b>	Spray treatments minimized
<b>AGE OF VINES:</b>	10 years (planted 1998)
<b>YIELD:</b>	11,000 kg per hectare
<b>GRAPES:</b>	100% Moscato Bianco
<b>TYPE OF YEAST:</b>	Selected
<b>FERMENTATION:</b>	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
<b>SECOND FERMENTATION:</b>	None; this style of wine uses a single short fermentation
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Tangenziale filter with ceramic membranes
<b>AGING CONTAINER:</b>	Same as fermentation tank
<b>AGING TIME:</b>	30 days
<b>BOTTLE AGING TIME:</b>	Released immediately after bottling for maximum freshness
<b>PRODUCTION:</b>	130,000 bottles per year
<b>VEGAN:</b>	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