



PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Eugenio Palumbo
Winery Founded:
1873
Region:
Piedmont

WINE STORY

The Vietti Moscato comes from the family's estate in Castiglione Tinella and is made with the same care and attention as the still wines. They use a selection of older vines from the estate, green harvest, and the traditional fermentation process with a closed-top tank and natural fermentation for two to three weeks.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Castiglione Tinella (province of Cuneo)
ELEVATION:	
SOILS:	
TRAINING SYSTEM:	
FARMING PRACTICES:	
AGE OF VINES:	40 years
YIELD:	65 hl/ha
GRAPES:	100% Moscato Bianco
TYPE OF YEAST:	
FERMENTATION:	After crushing, pressing, and natural clarification, must is kept without sulfites at low temperature to prevent fermentation
SECOND FERMENTATION:	Yeast added to induce fermentation in autoclaves
MALOLACTIC FERMENTATION:	No
FILTRATION:	
AGING CONTAINER:	Bottles
AGING TIME:	
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	5%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	21 g/l