


**PRODUCER PROFILE**

Winery Owner(s):

The Krause Family

Winemaker:

Luca Currado Vietti

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**

<b>VINEYARD LOCATION:</b>	Castiglione Tinella (province of Cuneo)
<b>ELEVATION:</b>	
<b>SOILS:</b>	
<b>TRAINING SYSTEM:</b>	
<b>FARMING PRACTICES:</b>	
<b>AGE OF VINES:</b>	40 years
<b>YIELD:</b>	65 hl/ha
<b>GRAPES:</b>	100% Moscato Bianco
<b>TYPE OF YEAST:</b>	
<b>POST-FERMENTATION PROCEDURES:</b>	Held at low temperature until bottling
<b>SECOND FERMENTATION:</b>	Yeast added to induce fermentation in autoclaves
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	
<b>AGING CONTAINER:</b>	Bottles
<b>AGING TIME:</b>	
<b>BOTTLE AGING TIME:</b>	
<b>PRODUCTION:</b>	
<b>VEGAN:</b>	Yes

**TECHNICAL DATA**

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