

Pasucrà

Piemonte Moscato Secco doc



Grape: White Muscat.

Vineyard: Calcareous-sandy soil. Hillside location above 400 meters altitude with southern exposure and manually cultivated rows. Vines grown using the traditional short Guyot method.

History: Piedmont's first Moscato Secco with Denomination of Controlled Origin (D.O.C. – Denominazione di origine Controllata) is called "Pasucrà", a Piedmontese dialect term meaning "not sweet". A new but ancient wine, son of the peasant tradition of the "filtrated sweet" that became dry as the summer months passed.

Production techniques: The grapes are harvested ripe but not overripe in small perforated crates, a few days before our Moscato Sanmaurizio with careful selection of the bunches. After the crushing, the pomace is left in cold maceration for more than 24 hours and softly pressed to obtain a must rich in polyphenols. Fermentation takes place with specially selected house yeasts until a completely dry wine is obtained. This is followed by cold stabilization and bottling.

Characteristics: Still wine with a golden yellow colour. Intense and persistent aroma with mineral, citrus fruits, and complex hydrocarbons scents. Fresh, savoury and persistent taste that suggests the sea.

Food pairings: To be drunk well chilled at 6-12°C. Very suitable with coquilles, crudités, oriental dishes, crustaceans, molluscs, vegetables, appetizers, first courses and white meats.

Oenological characteristics:

Alcohol content: 12,5% by vol.

Total acidity: ~ 6.5 %

pH: 3.30

Sulphites: < 0.09 g/l

Presentation: 75 cl bottles in boxes of 6. Lithographed single cases.