

MARCO MOSCONI

BUCCE BIANCO



Full bodied but balanced with bright acidity and medium tannins from the 7 months of skin contact. It has honeysuckle aromas as well as roasted orchard fruit aromas that lead to complex flavors of pear skins, minerals and hazelnuts.

Color: White

Area of Production: Soave, Veneto, Italy

Varietals: Garganega, Trebbiano di Soave

Soil: Alluvial soil

Elevation: 160 meters

Age of Vines: 30-40 years old

Farming practices: Organic

Maceration: 7 months skin contact in stainless steel

Fermentation: Carefully selected bunches, gently pressed and spontaneously fermented in stainless steel. Unfiltered, unclarified.