

IL FILO  
DELLE  
VIGNE

# LUNA DEL PARCO

## Moscato Giallo Veneto Indicazione geografica tipica

Made from Moscato Giallo Fior d'Arancio grapes that are hand-picked in December. It has a golden colour with heady fragrances which remind apricot, peach, the flower of orange blossom, honey and butterscotch: it has a captivating sweetness. It's the wine of friendship and love.

### TECHNICAL FEATURES



Wine	Luna del Parco
Harvest	2016
Vine Variety	Moscato giallo
Vineyard	Planted in 1981
Alcohol	12,00%
Acidity gr./l.	7.10
Ph	3.49
Ground	Volcanic, marly, calcareous
Vine Training System	Spurred Cordon
Density	3000 vinestocks per Ha.
Yield (per hectare)	6 HI
Production	900 bottles of 0,5 l.
Vinification	Made from late-harvest grapes (beginning of December); short maceration of must and grape skins; cold stabilisation for 36 hours; fermentation for 7 days at 15°C in small stainless containers. After the draining off and the filtration with alcohol 13,5°C + 6 of residual sugar elevated in bottles for 4 months.

### FEATURES

Colour	Golden yellow which turns into amber yellow as time passes
Fragrance	Apricot, peach, fruit citrus and candid figs, honey, melon, caramel and custard
Taste	Sweet of great pleasantness, of silky softness