GUERRINI

guerrini.wine

Moscato 2024

The 2024 vintage, like the previous year, was marked by unsettled weather. A mild winter with above-average temperatures brought early budbreak, but a sharp drop in temperature during the second half of April slowed vine development. Spring was rainy; May saw frequent showers followed by a rapid rise in temperatures. Summer was very hot and dry until harvest, when several rainy days delayed the picking of ripe grapes, particularly in the second half of August.



UVA
100% Moscato bianco

ALCOHOL
10,5%

VINEYARD ALTITUDE
489 m a.s.l.

BOTTLES PRODUCED
2250

HARVEST
Hand-picked in crates
Each bunch sorted by hand

AGING
5 months in stainless steel

WINEMAKING

The hand-picked grapes are carefully sorted, with overripe or sun-damaged berries removed. After destemming and gentle pressing, the grapes undergo several hours of cold maceration in the press to enhance the extraction of aromatic compounds. Light pressure prevents the extraction of undesirable substances and the crushing of seeds. Fermentation takes place in stainless steel tanks. Once the desired residual sugar level is reached, the tank temperature is lowered to near freezing to stop fermentation. The wine then rests on its lees at low temperature in stainless steel before bottling.

TASTING PROFILE

Highly aromatic, with intense varietal fruit notes enriched by citrus and sage, also evident on the palate. Firm acidity lends freshness, while the texture remains soft. A delicate sweetness on the finish and balanced alcohol complete the tasting experience.