GUERRINI

guerrini.wine

Moscato 2025

The 2025 growing season began with a mild winter, followed by a cool, even spring that allowed flowering to proceed smoothly. Despite heatwaves in June, well-distributed rainfall maintained adequate water reserves and prevented excessive vine water stress. The harvest proved challenging: rainy days and occasional hail complicated picking. Nevertheless, fully ripe grapes were harvested in excellent sanitary condition and with outstanding quality.



UVA
100% Moscato Bianco

ALCOHOL
11.5%

VINEYARD ALTITUDE
489 m a.s.l.

BOTTLES PRODUCED
4900

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.