

## MOSCATO - VERDUZZO Quercus

**Aromatic, sweet but fresh.**

### Colour, aroma and taste

**Colour:** straw yellow

**Aroma:** moscato, acacia blossoms

**Taste:** full-bodied with a long finish accompanied by honeyed acacia

### The sommelier recommends

**Food pairing:** From traditional Slovenian cakes such as »gibanica« and »potica« nut roll to apple strudel and pancakes. Interesting combined with blue mould cheese.

**Aging potential:** up to 3 years

**Serving temperature:** 10-12°C

### Production method

#### **Origin**

Wine-growing area: Brda

Position of vineyards: SW, S, E

Vineyard shape: terraced

Altitude: 120 - 150 m

Vine training: single Guyot

Spacing: 5000 vines/ha

Vineyards aged: 10 - 25 years

Type of soil: marl, sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

#### **Grapes**

60% Muscat

40% Verduc

Harvesting: exclusively handpicked grapes

#### **Fermentation**

100% in stainless steel

#### **Maturing:**

100% in stainless steel, 6 months »sur lie«

### Awards

Year and the name of the evaluation	Vintage	Award
2017 Vino Slovenija Gornja Radgona (Slovenia)	2016	Silver Medal

### Parameters

Vintage: 2019

Alcohol by volume: 10 % vol

Acids: 4,96 g/l

pH: 3,32

Residual sugar: 57,9 g/l

