



MUSAE

MONFERRATO BIANCO D.O.C.

A white wine with great personality, obtained from the vinification of Sauvignon Blanc, of which we have three different clones in our vineyards. These grapes create a product that is unique in terms of its aromatic power and excellence. Its richness of flavour, is given by a soil rich in sodium-magnesium and potassium.

Its minerality and tanginess make it very complex and at the same time versatile for dishes with different flavours. Serve at 10°-12°C.

Appellation

Monferrato D.O.C. Bianco

Production Area

Montemagno (Asti) - Monferrato Variety: 100% Sauvignon Vintage

2024

Quantity produced

N° 5.184

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention. Western-facing vineyard.

Vinification / Ageing

White-wine fermentation, with soft pressing of grapes, light cryomaceration of the skins and then fermentation in stainlesssteel vats, where the wine ages on the lees for several months.

This is followed by bottling and further ageing in the cellar before release.

Colours / Highlights

Straw-yellow with clear green highlights.

Fragrance

Intense, with delicate notes of white flowers, acacia and hawthorn, with citrus hints of grapefruit and exotic fruits.

Palate

The mouthfeel is fresh, with a delicate fruity tang, with great minerality and the right balance of retro nasal olfaction, and great aromatic persistence.

Analytical data

Overall alcohol content: 13,5% vol.

Total acidity: 5,6 g/l PH: 3,25

Residual sugar: 0,5 g/l Total dry extract: 19,8 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 123 mg/l SO2.



These honors repay all our hard work to achieve absolute quality in

Awards 2021



Awards 2020









Harvest 2018

Harvest 2018

2018

Awards 2019









Harvest 2017

Harvest 2017

Harvest 2017



