

HELIODOR

MOSCATELLO SELVATICO IGP PUGLIA

Wine type: **white**

Grapes: **Moscato Selvatico**

Harvest: **2025**

Vineyard location: **Puglia, land of the Acquaviva delle
Fonti-Gioia del Colle area south of Bari**

Altitude: **mt.250-350 o.t.s.**

Soil type: **clayey, calcareous**

Training System: **Bilateral Guyot**

Hectare vines: **4200**

Grape yield kg/ha: **90.000 kg**

Harvesting: **Grape's harvesting by hand 1-2 in
September**

Vinification: **destemming and soft pressing of the grapes
with fermentation at a temperature of 15°C.**

Ageing: **in steel and 1-2 months in bottle**

Alcohol degree: **12,50% vol**

Tasting notes: **straw yellow wine, fruity bouquet with
floral and citrus notes; fresh, savory taste with a soft
finish reminiscent of white berry fruits.**

Food pairings: **fish dishes, vegetarian cuisine, blue
cheeses**

Serving temperature: **8-10°C**

Storage: **in a cool place, away from light and heat sources.**

Size: **0.75 L**

