janare

QUID AROMA | LINEA Q

SWEET MOSCATO SPARKLING WINE



GRAPES
Moscato

ORIGIN
Sannio Beneventano - Campania

HECTARES
12

ALTITUDE
70-200 metres asl

VINE TRAINING SYSTEM
Guyot

PLANTING DENSITY
3.500 vines per hectare

AVERAGE AGE OF VINES
6 years

HARVEST PERIOD
Last ten days of August

VINIFICATION TECHNIQUE
Soft pressing and inoculation of selected yeasts

PRIMARY FERMENTATION AND PRIS DE MOUSSE
Directly in autoclave to manage all sparkling winemaking phases in a single fermentation, stopped by lowering the temperature to retain the natural sweetness coming straight from the grapes.

MALOLACTIC FERMENTATION
Not done

AGING
On the lees in autoclave for approximately 1 month

TERROIR
The inhabitants of the valley have respected the river and its lands. The Calore valley floor is like a vast open garden as far as the eye can see, where the landscape and agricultural heritage have been jealously safeguarded, crossed only by the old railway. Here, right in the heart of the valley along the river's green corridor—on deep, fertile, cool, calcareous, permeable, and well-drained silty-sandy soils—we produce the grapes for our sparkling wines, which owe their freshness and elegance to these pristine river environments.

ORGANOLEPTIC CHARACTERISTICS
Displays a pale straw yellow color with greenish reflections, enlivened by a fine and persistent perlage. To the nose, it expresses all the aromatic character of Moscato with intense and sweet floral nuances and notes of pastry. Soft, fresh, light.

FOOD PAIRINGS
Perfect with desserts, especially traditional Christmas and Easter products. Ideal paired with dry pastries. Fascinating with fresh fruit and fruit salad.

Località S. Lucia 104 - Guardia Sanframondi (BN) | 0824 864034 | info@janare.it | janare.it