

# CRABIONI

## MOSCATO di SORSO-SENNORI DOC

The colour is golden yellow; the aroma is exciting both in its intensity and its range, recalling apricots, citrus fruit and honey.

The mouth feel is rich, greatly concentrated and powerful. The aftertaste is extremely lengthy and destined to increase with the time spent bottled. Sipping this wine gives an uncannily real impression of actually tasting grapes plucked from the vine.

A wine for dessert, for meditation, for socializing.

D.O.C. Controlled Origin of Denomination  
Moscato di Sorso-Sennori

BLEND  
100% Muscat Grapes

GRAPES  
White Muscat

TYPE OF TRAINING  
Vertical trellis with simple Guyot pruning.

TYPE OF SOIL  
Chalky-clayish.

AREA OF PRODUCTION  
Sorso, Province of Sassari.

THE VINEYARD  
The vineyard At 70 mt above sea level, ventilated.  
Density per hectare: 4200 grapevines.

VINIFICATION AND AGEING  
After being hand harvested in crates, and the best bunches selected, the grapes are pressed and de-stemmed and macerated in the skins at controlled temperature. Fermentation continues in stainless steel tanks, the wine is left for long periods on yeast, which is periodically replaced in suspension.

