

“PEU MOUSSANT”

Vino Spumante Brut Riesling



Grapes

100% Riesling from vineyards planted in 2003.

Soil

2.5 hectares of sandy-clay soil facing east and west, located between 150 and 200 meters above sea level in Mairano di Casteggio.

Vineyard Management

Treatments in the vineyard are limited to the minimum, without the use of antibiotics and synthetic products. The pruning system used is the Guyot for greater quality uniformity.

Annual meticulous pruning to exclude the less uniform bunches before the ripening of grapes in July.

The rigorous choice of the winery is to obtain a great quality, choosing to have a maximum production of 1.5kg per plant (the yield per hectare is only 80q of grapes for about 5,500 plants).

Conducting directly in the vineyards and in the cellars the research funded by the Bussolera-Branca Foundation, which aims to enhance the agricultural and viticultural heritage of Pavia, we carry out the cultivation of the vineyards with eco-sustainable criteria.

Thanks to the results of some of these researches, in the preparation of the new plants, during the planting of the seedlings, “attinomiceti” -

natural fungi that protect the young roots from the pathologies - have been used, favoring a healthy and ecological growth.

Harvest

The bunches are harvested by hand at different times depending on ripeness and performing a strict selection to eliminate any imperfection. The immediate addition of dry ice allows us to preserve perfumes and avoid oxidation risks, so as to vinify only high-quality grapes.

Wine Making

The must obtained from the soft pressing of whole grapes is fermented in stainless steel tanks at a temperature of 18 °C for 25 days.

Once fermentation has taken place, the wine is kept at a constant temperature of 10 °C, until the start of the Sparkling Making phase.

Sparkling Making e Ageing

Sparkling making is carried out in pressure tanks at a temperature of 15 °C and lasts for a month.

Its contained effervescence (4 atmospheres) characterizes it as a “satèn” or “crémant” sparkling wine, a particularity from which Peu Moussant takes its name.

**LE FRACCE**
ORGOGGIO DI LOMBARDIA

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