

SANTALOJA

MOSCATO SECCO  
2012



TOR DE' FALCHI®

PATRIMONIO CULTURALE DEL VINO  
PASSIONE DALLA PUGLIA

AZIENDA AGRICOLA TOR DE' FALCHI

Sede legale

Via Meropia, 78 - 00147 - Roma - Italy

Cantina / Winery

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## TECHNICAL SHEET

Appellation: Moscato bianco Puglia IGP

Grapes/Blend/Variety: 100% White Muscat of Canelli

Orography: hills

Altitude: 200-300 mt a.s.l.

Production area: Apulia, Castel del Monte hills, in the territory between Canosa di Puglia (BT) and Minervino Murge (BT)

Soil: Calcareous-clayey with medium consistency

Training system: Vertical shoot positioning (VSP), cordon spur

Density: 4500 plants / ha

Yield per hectare: 10,00 T/ha

Vinification: Fermentation in stainless steel tanks at a controlled temperature (14-16°C)

Stems removal, crushing and soft pressing

Maturation: 6 months in stainless steel tanks on the fine lees and then in the bottle

## TASTING NOTES

**Santaloja** is a dry muscat with an extraordinary aromatic quality and mineral structure

It renovates a family tradition with roots to the beginning of the last century

It was born as "the wine of the monks"

Colour: straw yellow with greenish highlights

Bouquet: intense and aromatic

Taste: muscat flavor with a good acidity and a long persistence, round

Food pairings: Aromatic and mineral, it is delicious with fish dishes, seafood, fried squids and shellfish. The acidity of this wine will balance also with cheeses. Easy drinking and fruity, it is the ideal choice for an aperitif or to prepare cocktails. Serve at 10°- 12° C

VINTAGE : 2012

## WINE MAKER'S TECHNIQUES

Harvest period: end of august

Brix at harvest: 24°

## TECHNICAL DATA

pH : 3,55

Total acidity: 5,40 g/l - Alcohol: 14% vol

Residual Sugar: 2,5 g/l - SO 2 total: 90 g/l

Bottling period: april 2013

