



VILLA SCHINOSA®

MOSCATO DI TRANI

DENOMINAZIONE DI ORIGINE CONTROLLATA

dolce



The White Moscato vine is the most excellent indigenous Trani's vine.

The white Moscato is a very ancient vine, probably native of Greece, diffused all over Mediterranean countries.

Catone, used the term "apicia" and we think it was used because it becomes from "apis" (bee), because the sweet and full of aroma grapes of "apinae" attracted many insects like "mosche" (flies) from which the name Moscato.

In Trani, the Moscato assumes great commercial importance around the XI century thanks to Venice's merchants that stipulated a commercial accord with Custom of "Trane".

In the XIV century the count Roberto D'Angio regulated the exportation of the excellent wine from Naples' reign harbours, and in this list appears "Moscato di Trani": "So excellent wine that is a very delicate thing to be tasted"

In 1987 Moscato di Trani obtains the acknowledgement of "Denominazione di Origine Controllata" and is distinguished in the country of Trani from other Moscato with the name Reale. (The real one)

The vineyards are risen on limestone grounds, characterized from a micro climax that softens the hardness and is cultivated on very limited areas.

In the Agricultural Company Schinosa the White Moscato or Reale is been picked up after about one month of aging on the vineyard.

This wine has an high content of sugar that remains in the wine for about 9grams per lt while are been devolved in alcohol from 13° to 15° Vol.



Characteristics

Extension of the vineyards

60 Hectares raised in espalier way with cord rammmed on middle medley grounds tendentially limestone. Of those, 2,50Ha are Moscato Reale di Trani.

Wine Making:

The grapes of Moscato Reale of Trani are left on the plant to wilt for about a month (until mid-October) before the vintage.

After the vintage and after 24h of cold maceration starts the pure fermentation of the must with a controlled temperature of about 16°C.

Once the fermentation stops, the wine is filtered and stocked in the cellars of the company waiting for the bottling that happens around the following the 1st of March (as requested from the D.O.C. Disciplinary of the Moscato di Trani).

Bottles produced from 2003's vintage:

12'000 bottles of 0,50 litres.

Analytical data:

<i>Alcohol:</i>	<i>14,75% Vol.</i>
<i>Total or dry extract:</i>	<i>24,0 g/l</i>
<i>Acidity:</i>	<i>5,60 g/l</i>
<i>Sugar residuals:</i>	<i>9,30 g/l</i>
<i>Sulphure dioxide:</i>	<i>115 mg/l</i>

Organoleptic Characteristics:

Shining golden colour and a very wide and harmonic fragrance of Moscato.

Full flavours with a backstage slightly bitter not leaving in the mouth the typical sweetness of the Moscato.

Persistent inkling of almond and moss.

Very well combined with aged cheeses as an appetizer and with any dry pastry as dessert. Serve chilled 10° - 12° C.

AZIENDA AGRICOLA SCHINOSA

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