



# MOKI 2016

GRAPEVINE: PINOT GRIS (97%)  
 SOIL: calcareous  
 YEAR OF IMPLANT: 1990  
 BOTTLES PRODUCED: 1500  
 MANUAL HARVEST on 08/18/15  
 PROCESSES: maceration on its skins for 5 days and spontaneously fermented on its original yeast in concrete barrels, without any chemical clarification, filtration and SO<sub>2</sub>.

The tirage is obtained only by SENESE grapes must (3%), native of this area, used in the bottle fermentation, which occurs spontaneously due to increasing temperatures during spring time.

The wine does not undergo a process of "degorgement", thus appearing naturally cloudy on its yeasts, which assure the wine's longevity.



The picture on the label was extracted by this drawing, made by our Monica at the age of 8.

## ANALYTICAL DATA

ABV (Alcohol % by volume)	12%
Total dry extract	27,6 g/l
Total acidity	6,32 g/l
Volatile acidity	0,55 g/l
Malic acid	< 0,20 g/l
Lactic acid	1,89 g/l
Ph	3,31
Total sulphur dioxide	2 mg/l
Free sulphur dioxide	0 mg/l