



# MOKI 2017

GRAPEVINE: PINOT GRIS (97%)

SOIL: calcareous

YEAR OF IMPLANT: 1990

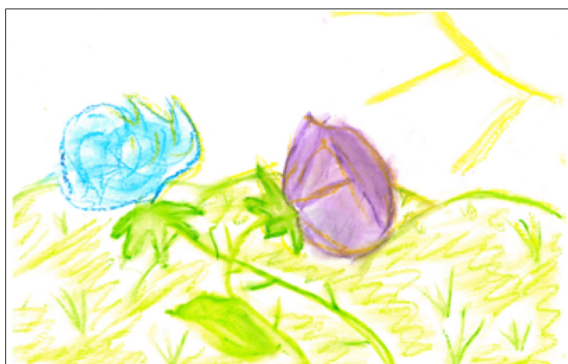
BOTTLES PRODUCED: 3000

MANUAL HARVEST on 08/11/17

PROCESSES: maceration on its skins for 3 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)	10,8%
Total dry extract	19,9 g/l
Total acidity	6,83 g/l
Volatile acidity	0,65 g/l
Malic acid	< 0,20 g/l
Lactic acid	1,83 g/l
Ph	3,14
Total sulphur dioxide	2 mg/l
Free sulphur dioxide	<1 mg/l