

Montevecchio

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The Grapes

Montevecchio Moscato 2023 is made from 100% Moscato Giallo, a cultivar of Moscato originating from north-eastern Italy. The Giallo clone, not to be confused with Muscat of Alexandria, was chosen for its quality factors showing intensely perfumed florals, and its elegance and intensity in the mouth. Moscato giallo was imported into Australia by the Chalmers family in the late 1990s.

The Vineyard

Chalmers Heathcote Vineyard is in the northern part of the Heathcote GI in Central Victoria, Australia and was established in 2008. The vineyard is farmed with a soil health and sustainability focus. The site is warm and well suited to sun loving Italian varieties. It is planted on the east-facing slope of the Mt Camel range. The elevation of the vineyard ranges from 150 to 225 metres above sea-level where the soil is comprised of the famous red Cambrian earth of the region.

The Winemaking

Montevecchio Moscato is made from 100% Moscato Giallo grapes that are pressed and wild fermented on solids in stainless steel tank. The wine is fermented very cold, under 10 degrees, and is a long slow ferment. Fermentation is deliberately stopped when the alcohol (only 5.5%) and sugar are in balance, by intense chilling. The wine is then spritzed during storage in a charmat tank before being bottled, resulting in a lightly frizzante style.

The Wine

This refreshing, light and fruity wine has just a hint of spritz, allowing the lifted frangipani, lemon drop and ginger flavours of the Moscato Giallo grape to take centre stage. It balances alcohol of just 5.5%, acidity and sweetness perfectly in a style reminiscent of the great wines of Asti.