



Paxxito



AREA
Barbourville,
Virginia Appellation



GRAPES
50% Moscato Ottonel
50% Vidal Blanc



ALCOHOL LEVEL
13,9% vol.



BOTTLE SIZE
375 ml.

TYPE OF SOIL

From four gently sloped parcels facing west and between 200-250 meters, the vines grow in well drained Davidson clay loam soil of medium vigor formed from weathered greenstone, the subsoil is a slightly acidic dark red permeable clay.

TRAINING METHOD

Double Guyot (cane pruned)

PLANT DENSITY

4.166 per hectare (1,686/acre)

YIELD

65 quintals per hectare (2.9 tons/acre)

VINIFICATION AND AGEING

Grapes are picked in small crates and stored to air-dry in a barn with the simple aid of circulating air for up to 90 days, when the sugar content reaches 40% the grapes are pressed and the juice is transferred into used barrel without any yeast addition and allowed to slowly ferment for up to 24 months until a gentle filtration is applied before bottling.