



DAUNIA MOSTI





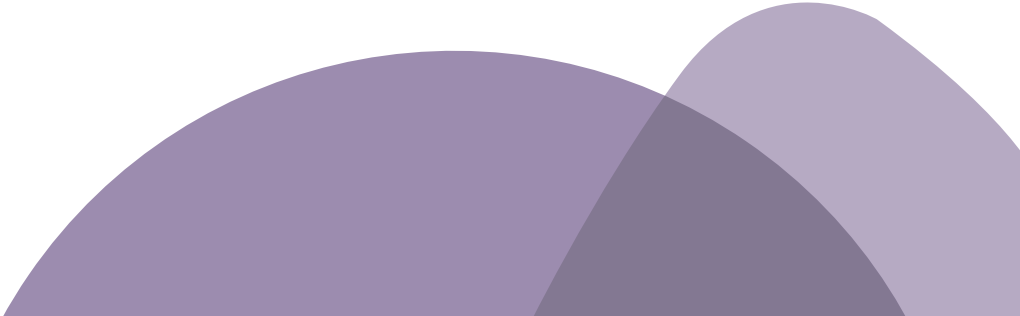
HOME

### **An important reality of Southern Italy**

Daunia Mosti is specialised in the production and marketing of fresh and/or desulfurized white and red musts, concentrated musts as well as white, red, rosé, and PGI table wines.

### **Cutting edge technologies**

Daunia Mosti guarantees its products' high quality thanks to advanced technologies and the continuous monitoring of raw materials and finished products as well as its internal laboratory, which is equipped with the latest generation of industry machinery.







## THE COMPANY

### **Our company**

Daunia Mosti is an essential company in Southern Italy that has been operating in the wine sector for many years. It specializes in the production and marketing of fresh and/or desulfurized white and red musts, concentrated musts as well as white, red, rosé, and PGI table wines. It satisfies every request by processing and customizing the product according to the needs of its customers.

### **Operates in two plants**

- ∩ **Foggia** produces musts and concentrated musts
- ∩ **Cerignola** concentrates the production of wines and organic grapes suitable for making organic ABM products and organic wines.

Thanks to the extensive professionalism and competence, careful selection of raw materials, and Mediterranean climate, Daunia Mosti ensures the highest quality and reliability of all its products sold in bulk.



## OUR PRODUCTS

### **Concentrates**

Concentrated grape musts are obtained from the partial dehydration of grape musts under vacuum. They are produced, upon request, according to the needs of the client. Daunia Mosti can offer different brix, acidity, color, and flavor.

**White concentrate**

**Red concentrate**

**Concentrate/cooked suitable for Balsamic Vinegar of Modena PGI**

**Cooked concentrate**

### **Wines**

The wines produced are made with total respect of the raw material, thanks to vinification's best technologies and processes. They can be table wines or with a Protected Geographical Indication. All of the products can be supplied stabilized and filtered.

**Whites, Rosés, Reds, PGI**







## **Musts**

### **Fresh grape musts**

Grape musts without SO<sub>2</sub> result from extensive knowledge and advanced technologies that enable the company to offer a quality product while respecting the characteristics of the raw material.

### **Refrigerated whites without SO<sub>2</sub>**

### **Thermo-macerated reds without SO<sub>2</sub>**

### **Desulfurized grape musts**

Desulfurized grape musts are obtained from the elimination of sulfur dioxide through desulfurization, which makes them fermentable.

Whites and Reds.

### **Muted Grape Musts**

Muted grape musts are made by adding sulfur dioxide through sulfation, which makes them fermentable.

Whites and Reds.

## **Organic**


It is possible to make all the products organically, respecting the sustainability of people and the environment.



The top left corner features three overlapping yellow circles of varying shades, with the word 'TECHNOLOGIES' centered in white text within the intersection of the two largest circles.

## TECHNOLOGIES

Daunia Mosti guarantees its products' quality thanks to the use of cutting-edge technology and the continuous monitoring of raw materials and finished products as well as its internal laboratory that is equipped with the latest generation of instruments.

The bottom right corner features three overlapping yellow circles of varying shades, similar to the ones in the top left, creating a decorative border.





DAUNIA MOSTI

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