



MOSCATO

DESSERT WINE

Wine: Moscato

Name: Moscato

Alcoholic content: 5% by vol.

Grape variety: 100% Moscato

Geographic location: Second hill slope Oltrepo' Pavese (across Po river from Pavia) in the districts of San Damiano al Colle, Montecalvo Versiggia, Santa Maria della Versa, Montù Beccaria, Volpara and Torrazza Coste.

Vineyard characteristics: Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 300-350m a. s. l.. Traditional Gujot and spurred cordon cultivation methods.

Vineyard age: 10-35 years

Vinification: obtained from a short maceration over the skins followed by a soft squeeze of grapes and immediate separation from the skins. The resulting must is placed in steel vats 'Autoclaves' where the initial fermentation gets underway according to the Martinotti method at a controlled temperature of 14-20 degrees Celsius for about 15-20 days. Subsequently the wine produced is then filtrated and bottled.

Organoleptic characteristics: Characteristic straw-yellow colour with greenish tones. Fresh with floral notes and very fruity with aromas of apple, pear, peach, plum and citrus fruits. Taste is sweet, elegant and well structured. Good persistency of lingering aromas.

Serving temperature: 8 degrees Celsius (46 Fahrenheit)

Gastronomic accompaniment: Very well suited to desserts. Ideal with traditional Italian cakes such as the Easter 'Colomba' and the Christmas 'Panettone'.

