



GRAPES: 100% Moscato

PRODUCTION ZONE: Oltrepò Pavese, Lombardia

APPELLATION: Oltrepò Pavese Moscato IGT (indicazione geografica tipica)

SOIL: Calcarous-clayey

AGE OF VINES: 15 years old

TRAINING SYSTEM: Guyot

VINES PER HECTARE: 4,000

HARVEST TIME: from the end of August

VINIFICATION METHOD: Fermentation at controlled temperature, storage in stainless steel tanks. Re-fermentation in autoclave

ALCOHOL CONT. BY VOL.: 5,5%

PACKAGING: 12 bottles per carton

SERVING TEMPERATURE: 8° C (46° F)

CLOSURE: Cork

TOTAL PRODUCTION: over 80.000 cs.

TASTING NOTES

COLOR: golden yellow

BOUQUET: distinctive scent of moscato grape, notes of peach and sage, reminiscent of elderflower

PALATE: sweet on the palate, aromatic and fruity

FOOD PAIRING: perfect with creamy pastries, very good with any kind of dessert, great with fruit and chocolate