



# Moscato

Protected Geographical Indication

---

**ORIGIN:**

Puglia

**VINE VARIETY:**

Aromatic white Moscato

**SOIL:**

Medium-textured with calcareous marl and gypsum

**GRAPEVINE CULTIVATION:**

Guyot-trained

**HARVESTING:**

By hand

**VINIFICATION:**

Pressing with pneumatic press and grape cold maceration, fermentation with cultured yeasts at 16°C controlled temperature.

**REFINING:**

Temperature controlled stainless steel. Pressure tank natural second fermentation at 16°C temperature. During ageing the wine undergoes several analytical controls to assure its integrity.

**BOTTLING:**

Cold sterile

**ALCOHOL CONTENT:**

10.5% vol.

**COLOR:**

Vivid yellow with golden tinges

**NOSE:**

Complex, pronounced, flowery scents of acacia, honey, hints of peach, apricot, plum, citrus fruit

**PALATE:**

Sweet but balanced, fresh, corpulent with good structure

**SUGGESTED PAIRINGS:**

Excellent with custard pies or traditional cakes such as Panettone and Colomba (Easter cake), tea biscuits

**INTERNATIONAL PAIRINGS:**

Apple Pie -U.S.A.

Macaron - France

**SERVICE TEMPERATURE:**

8° -10°C

**CURIOS:**

Spread by Greeks and Phoenicians, the Moscato vine is a very ancient variety cultivated in this area since the 16th century. Coming from Asia Minor it was used by the Romans too thanks to the peculiarity of its sweet grapes appreciated by bees and related in his writings by Pliny the Elder.