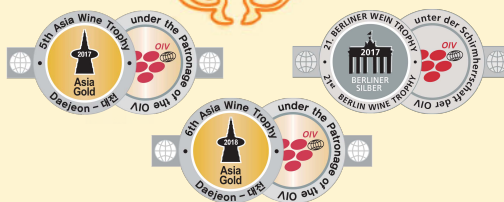


*C'era
una volta.*



Luca Maroni
89/100



Moscato

Protected Geographical Indication - Sweet

ORIGIN:

Province of Pavia

VINE VARIETY:

Aromatic white Moscato

SOIL:

Medium-textured with calcareous marl and gypsum located around the 45° parallel north.

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. Natural second fermentation at 16°C temperature in pressure tank. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING:

Cold sterile

ALCOHOL CONTENT:

4.5% vol.

COLOR:

Vivid straw-yellow with greenish 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

SERVING TEMPERATURE:

8° -10°C

CURIOSITY:

Spread by the Greeks and the 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.

