



Essenza
Piemonte Moscato Passito D.O.C.

Wine: Moscato Passito d.o.c
Grape vine: 100% white Moscato
Exposure: south (500 metres above sea level)
Bottles: 2.000 (375 ml)

Grape vine's information

The average age of the grape vines is 40 years and they are in a windy area.

Wine-making

The 50% of the grapes are harvested in box of wood and are aged in natural way for 20 – 30 days. The remaining 50% of the grapes sustains a “sur-maturation” on the vineyard and the grape harvest is at the end of October. After the grape-picking we press the grapes. We put the must in barriques for 18/20 months and then we bottle. The sharpening is in bottle for 3-4 months.

The aging

The wine could be aged for years.

Organoleptic study

Colour: straw yellow brilliant with golden glint
Deep scent with a varietal note of Moscato
Deep flavour with note of matured fruit and hint of tropical fruit
Long in mouth with sweet flavour, but not sickly

Serving suggestion

ideal with desserts, fresh and seasoned cheese. A meditation wine.

Suggested temperature

10°-12° degree