



MOSCATO DI SARDEGNA

DOC - PASSITO



ORGANOLEPTIC PROPERTIES

Colour: intense golden yellow, tending to amber. Bouquet: rich and complex, very aromatic, nose expresses an aroma of passionate acacia flowers, apricot jam, candied citrus fruit, and notes of sweet vanilla and spice for the finish. Flavour: silky smooth, soft, sumptuous and full bodied. A good sapidity balances the sweet sensations, and offers the taster a long-lasting finish of dried fruit, apricot, small roasted fruits and delicate spices.

GRAPES

100% Moscato.

AREA OF PRODUCTION

Grown in the heart of southern Sardinia, overlooking the sea. The roots sink into medium deep, permeable soil made up of marl, sandstone and Miocene marl limestone. The constant presence of marine winds alleviates the area's dry, sunny climate.

PRODUCTION TECHNOLOGY

Cold pressing maceration for 12 hours and subsequent soft press. The free-run must is decanted cold and the clean fraction starts fermentation carried out by selected yeasts at a temperature of 12° C.

AGEING

This wine presents the best potential from three years after harvest and maintains its organoleptic qualities for many years.

STORAGE TEMPERATURE

In cool, dry places, protected from the light.

SERVING TEMPERATURE

Serve cold (10-12° C).

SERVE WITH

Perfect in combination with herbed and seasoned cheeses, also goes well with biscuits.